



2006 Umpqua Valley Pinot Blanc

The wine is bright and lively looking in the glass with hints of green tinged straw. The aromas are full with white peach, lemon zest and graham cracker contributing harmoniously to floral and mineral scents.

We source our pinot blanc from Red Hill Vineyard. At 1300' this is one of the highest elevation sites in the Umpqua Valley. The vineyard is dry farmed and is characterized by the Red jory soils that give Red Hill its name. The fruit we get from this site always has good acidity and minerality.

For this pinot blanc that steers us towards full barrel fermentation, complete malo-lactic fermentation with long lees contact and lees stirring. We utilize our old neutral barrels, striving to enhance the structure and emphasize the pure fruit characters.

The flavors feature quince, green apple and pineapple. The mouthfeel is full and the finish is lingering with clean refreshing acidity.

We recommend this wine with fresh cracked Dungeness crab marinated in olive oil, minced garlic and cilantro.

Bottled (cork free) September 2007 | 314 cases
14.1% alcohol by volume