



2017 STATER VINEYARD PINOT BLANC DUNDEE HILLS

VINEYARD

Stater Vineyard resides at an elevation of 425' in the Dundee Hills AVA near Dayton, Oregon. At 7.25 acres, this Certified Salmon Safe vineyard has own-rooted vines spaced at 7' X 5' for a vine density of 1244 vines per acre. The site contains volcanic based Jory and Nekia soils and sits above the original block of Eyrie Vineyard and just below Durant Vineyard.

VINTAGE

This vintage will go down as one of the warmest growing seasons in recorded history in the Willamette Valley. It didn't start that way, though. An extremely cold and snowy winter led to a cool early spring with moderate temperatures and precipitation. Warm late spring conditions were followed by a very warm summer with August being the warmest on record. Smoke from the Eagle Creek Fire caused a haze to form over the valley to keep temperatures cooler than they could have been. Fortunately, there was not enough smoke in the valley to cause any smoke taint in the finished wines. The weather station in McMinnville recorded a total of 2559 degree days for the vintage. The grapes arrived with nicely balanced chemistry at harvest time. The warm days continued into mid-October which allowed extended hang times with very ripe fruit. Yields were up, and the fruit arrived in immaculate condition to the winery with very little need for extensive hand sorting on the crush line.

WINEMAKING

The grapes were picked from Stater Vineyard on October 9th and then gently whole cluster pressed. The juice was left to settle overnight and then was racked to barrel and left to begin fermenting naturally. The juice was fermented to dryness and each barrel was dosed with sulfur to protect from oxidation and to prevent ML from starting. The lees were stirred in barrel once per month to increase mouthfeel and body. The wine was racked, fined, and made heat and cold stable during April of 2018. 835ppm of carbon dioxide that remained from primary fermentation was purposely left in the wine to help give freshness to the palate. The final wine was then sterile filtered and bottled on May 9th of 2018.

TASTING NOTES

Tropical aromas of Jasmine, Orange blossom, honeysuckle, and citrus run through flavors of granny smith apple, pears, and baking spices. The vibrant and lively mouthfeel is contrasted with a creamy mid palate that begs to be paired with shellfish.

TECHNICAL INFORMATION

ACCOLADES

91 Points W.E. Editor's Choice

APPELLATION

Dundee Hills

VINEYARDS AND CLONES

Stater -Clone 55

COMPOSITION

100% Pinot Blanc

FERMENTATION AND AGING

7 months in neutral French Oak

ALCOHOL

13.0%

PH

3.25

RESIDUAL SUGAR

0.0 %

PRODUCTION

65 cases

BOTTLING DATE

May 9th 2018

RELEASE DATE

June 2018

SUGGESTED RETAIL PRICE

\$25