



2018 NORMA PINOT BLANC WILLAMETTE VALLEY

TASTING NOTES

Barrel fermented, this wine has aromas of grapefruit, apple, and tropical flowers that converge with flavors of passionfruit and citrus. The silky entry is balanced with zesty acidity that evolves into a delightfully perky finish.

VINEYARD

Yamhill Valley Vineyard is owned by the Berger family and is in the McMinnville AVA near McMinnville, Oregon. With an elevation of 220 to 400 feet this 88 acre vineyard has vines spaced at 8' X 5' for a vine density of 1089 vines per acre. This block of Entav 55 clone Pinot Blanc is grafted to 3309 rootstock and was planted 20 years ago and is trained on a VSP trellis. The vineyard consists of Willakenzie Sedimentary soils with intrusions Basalt. The vineyard rests on a gentle, southeast facing slope next to Momtazi Vineyard.

VINTAGE

The 2018 vintage was yet again one of the warmest growing seasons in recorded history in the Willamette Valley. It began with a warm Winter that gave way to a wet early Spring. Moderate temperatures in late Spring led to ideal growing conditions throughout the region and continued into summer. The sunny days and cool nights continued into late October which allowed extended hang times with very ripe fruit. Total Degree Days for McMinnville topped out at 2570 with wineries reporting higher yields and little need for extensive hand sorting on the crush line.

WINEMAKING

The grapes were picked from Yamhill Valley Vineyard on October 3rd and then gently whole cluster pressed. The juice was left to settle overnight and then was racked to french oak and was inoculated with a Pied de Cuve. Bottled with 980ppm of CO₂ at a pH of 3.23

TECHNICAL INFORMATION

ACCOLADES

93 Points – Editors' Choice – Wine Enthusiast

APPELLATION

Willamette Valley

VINEYARDS AND CLONES

Yamhill Valley Vineyards –Entav 55

COMPOSITION

100% Pinot Blanc

FERMENTATION AND AGING

7 months in neutral French Oak

ALCOHOL

13.6%

PH

3.23

RESIDUAL SUGAR

0.0 %

PRODUCTION

107 cases

BOTTLING DATE

May 30th 2019

RELEASE DATE

June 2019

SUGGESTED RETAIL PRICE

\$25