



## 2019 NORMA PINOT BLANC WILLAMETTE VALLEY

### TASTING NOTES

Barrel fermented, this wine has aromas of grapefruit, orange rind, 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

Bieze Vineyard is owned by Jerry Bieze and rests in the Eola-Amity Hills AVA at an elevation of 690' on Jory soils. The 25 acres of vines are both LIVE and Salmon Safe certified and lie next to Seven Springs 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.

### VINTAGE

The 2019 vintage began with a mild Winter that gave way to a warm and wet Spring. Normal temperatures in late Spring led to ideal growing conditions throughout the region and continued into summer. The good weather continued into early September until cooler temps and rains slowed the ripening process. A rapid cool down in October made for tricky harvesting decisions. This was the coldest Fall that Oregon has seen since 2007 and it was a welcome change to our warmer recent vintages. Total Degree Days for McMinnville were 2253 for this classically cool vintage that required attentiveness on the sorting line.

### WINEMAKING

The grapes were picked from Yamhill Valley Vineyard on October 6th and Bieze Vineyard on October 15<sup>th</sup>. Both were gently whole cluster pressed, settled overnight, and then racked to french oak. Each barrel was inoculated with a Pied de Cuve and aged sur lie for 10 months. Bottled with 910ppm of CO<sub>2</sub> at a pH of 3.21

### TECHNICAL INFORMATION

#### ACCOLADES

92 pts W.E. – Editors' Choice

#### APPELLATION

Willamette Valley

#### VINEYARDS AND CLONES

Bieze Vineyard –Entav 55

Yamhill Valley Vineyard –Entav 55

#### COMPOSITION

100% Pinot Blanc

#### FERMENTATION AND AGING

10 months in neutral French Oak

#### ALCOHOL

13.0%

#### PH

3.21

#### RESIDUAL SUGAR

0.0 %

#### PRODUCTION

129 cases

#### BOTTLING DATE

August 19<sup>th</sup> 2019

#### RELEASE DATE

November 2020

#### SUGGESTED RETAIL PRICE

\$25