



K R A M E R  
V I N E Y A R D S

## 2015 Celebrate Pinot Noir Blanc

*To produce a white wine from red grapes, the fruit is loaded into the press soon after harvest. Fermenting the juice without any skin contact results in a pale gold wine, and a unique expression of Pinot Noir.*

### Winemaker Notes

The grapes were harvested by hand, and whole cluster pressed. The juice settled overnight, then racked to a stainless tank for primary fermentation. When fermentation was complete, the



wine was racked and aged on the lees in stainless for five months. To sparkle, the wine was transferred to a high-pressure tank, chilled, and carbon dioxide was bubbled in through a diffusion stone, until the ideal level of pressure was achieved.

### Technical Details

Appellation: Yamhill-Carlton  
Alcohol: 11.4%  
pH: 3.23  
TA: 7.3 g/l  
Harvest: September 2015;  
19.8<sup>0</sup>Brix

RS: 0.1%

Cases Produced: 67

### Tasting Notes

Aromas of strawberry, white peach, cucumber, almonds, and a hint of vanilla. The strawberries continue on the palate, with flavors of lemon and orange, followed by a note of fresh ginger. The fruit is balanced by bright acidity and a clean finish.

SRP: \$24