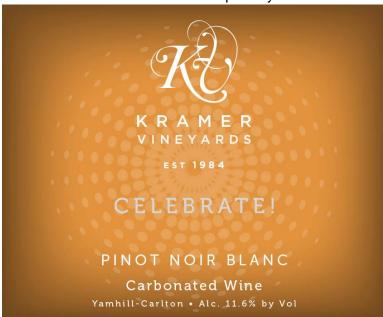


## 2015 Celebrate Pinot Noir Blanc

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



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.

wine was racked and aged on the

## **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