



WINE
100% PINOT BLANC
AGED IN 100% CHESTNUT BARRELS
pH 3.28 | TA .60g/100mL | RS <.02g/100mL
VINEYARD
OLD VINE | DRY FARMED | LAURELWOOD
SOIL
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC
YEAST NUTRIENT, NATIVE YEAST



davidhillwinery.com

2022 Pinot Blanc

Vintage Overview

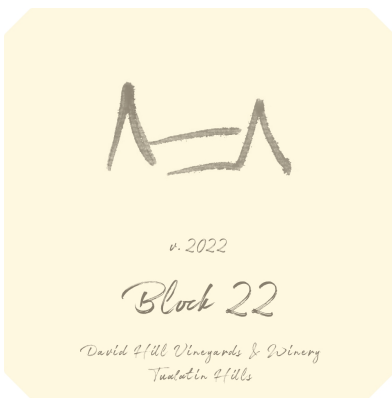
Aromas of creamy lemon gelato, lime zest, fresh coriander and basil come together with a sea mist on the nose of our 2022 Estate Pinot Blanc. A burst of mouth watering lemon lime notes combine on the palate with a lingering minerality while slight tannins dance on the tongue.

In the Vineyard

In 2022, the vintage in the Willamette and Tualatin Valley AVA's started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced and damaged buds across the valley. David Hill experienced no damage, however, due to its location in the valley. Cooler than most areas, and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a physiologically ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

In the Winery

Chestnut barrels were commonplace in European wineries prior to the blight disease of the early 1900's which severely reduced the number of trees worldwide. Our chestnut barrel aged Pinot Blanc preserves this tradition in a unique Oregon style.



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