

WINE

100% PINOT BLANC

AGED IN STAINLESS STEEL

pH - 3.31 | TA - .62g/100ml

VINEYARD

50 YEAR OLD PLANTING

DRY FARMED

LAURELWOOD SOIL

2017 Estate Pinot Blanc

Vintage Overview

Our 2017 Pinot Blanc demonstrates starfruit and quince on the nose, transitioning into forward flavors of stone fruit and layered complexity in the mid palate. The minerality of the 50 year old vines demonstrates depth and is followed with balanced acidity due to our Laurelwood soil.

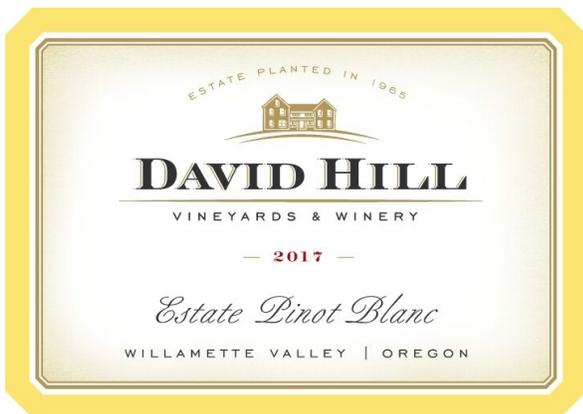
In the Vineyard

The 2017 vintage began with a late spring and transitioned into a warm summer. For white wines, the vintage was ideal and showcased vibrant aromatics. In the weeks before harvest, the difference in temperature between day and night allowed our estate fruit to retain its acidity while continuing to develop complexity. These weather patterns and choosing to pick in the early mornings, allowed the Pinot Blanc to retain the fresh character of the fruit which translated beautifully into the finished wine

In the Winery

The fruit for our Estate Pinot Blanc was gently pressed and fermented in stainless steel. The wine was aged on lees and fermented dry.

davidhillwinery.com



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