



WINE

BRIX AT HARVEST - 23.4

AGING - 65% STAINLESS STEEL

35% TERRACOTTA AMPHORA

pH - 3.49 | TA - .68g/100ml

VINEYARD

50 YEAR OLD PLANTING

DRY FARMED | SELF ROOTED

LAURELWOOD SOIL

2018 Pinot Blanc

Vintage Overview

Our 2018 Pinot Blanc presents aromatics of apricot, leading to a layered wine with a broad mid palate. Showcasing complex flavors of stone fruit on the palate with undertones of citrus, the salinity and minerality of this wine contribute to a medium finish that is both clean and crisp.

In the Vineyard

The 2018 vintage was exceptional for white wines in the Willamette Valley. Spring and Summer were unusually warm, and bereft of major heat spikes. However, the harvest was much cooler than the harvests of recent vintages. The diurnal temperature was over 30 degrees, which helped to retain acids and extend hang time.

In The Winery

Fermented dry in stainless steel, our Estate Pinot Blanc is crafted from 50 year old vines planted on our property in the mid-1960s. Fermented in Stainless steel, 35% of the wine was then aged in terracotta amphora

davidhillwinery.com



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