



#### VINEYARD

DRY FARMED | LAURELWOOD SOIL

#### WINE

BRIX AT HARVEST 21.2 | DIRECT PRESS

AGING- 60% STAINLESS STEEL, 20% CHESTNUT,  
20% AMPHORAE | pH - 3.26 | TA - .59g/100ml

#### INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR, ORGANIC  
YEAST NUTRIENT, NATIVE YEAST.



## 2019 Estate Pinot Blanc

### Vintage Overview

Aromas of orange blossom, candied lime, and Ruby Red grapefruit are complimented by lighter floral notes on the nose of our 2019 Estate Pinot Blanc. With a contiguous palate, this wine is enhanced by brioche flavors, and a salted Marcona almond finish.

### In the Vineyard

In 2019, the Northern Willamette Valley saw a return to a more classic cool vintage. Spring was warm and damp with a late bud-break, while the growing season was moderate and steady. Early rains and a rapid October cool down created the need for strategic harvesting of fruit, which rewarded us with optimal ripeness and retention of acidity. From 2019 we may see one of the best vintages in the last two decades.

### In The Winery

Taken direct to press, and aged in 60% stainless steel, 20% chestnut barrel, 20% amphorae, this unfiltered Pinot Blanc was allowed total malolactic fermentation. The medium acid of this old vine wine benefitted from using chestnut barrels instead of oak to impart drier, nuttier qualities, while the amphorae increased the lees contact and allowed brioche qualities to form in this wine.

[davidhillwinery.com](http://davidhillwinery.com)



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