



VINEYARD

DRY FARMED | LAURELWOOD SOIL | OLD VINE

WINE

BRIX AT HARVEST 21.2 | DIRECT PRESS

AGED IN 67% CHESTNUT & 33# STAINLESS

STEEL | RS .12g/100mL | TA - .63g/100ml

INGREDIENTS

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



2020 Estate Pinot Blanc

Vintage Overview

Aromas of green apple blossom, toasted hazelnut and river rock are complimented by lighter notes of biscotti and ocean mist on the nose of our 2019 Estate Pinot Blanc. With tension and a contiguous palate, this wine is enhanced by flavors of starfruit, and a cucumber sea spray finish.

In the Vineyard

In 2020 Oregon experienced brutal wildfires. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill faired incredibly well, and our fruit escaped untouched by smoke damage. A damp and later than average bloom resulted in smaller clusters and berries, creating a perfect set for what the vines should bare during bloom. A temperate summer allowed fruit to hang without becoming overly ripe, while dry weather systems during harvest allowed the vineyard team to pick with leisure. The circumstances in 2020 produced ripeness and expression among our wines that makes for a seriously age-worthy vintage.

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 davidhillwinery.com



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