

WINE

AGED IN 67% CHESTNUT BARRELS & 33%

pH 3.28 | TA - .60g/100ml | RS .02g/100mL

VINEYARD

OLD VINE | LAURELWOOD SOIL | DRY FARMED

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR, ORGANIC

YEAST NUTRIENT, NATIVE YEAST



davidhillwinery.com

2021 Estate Pinot Blanc

Vintage Overview

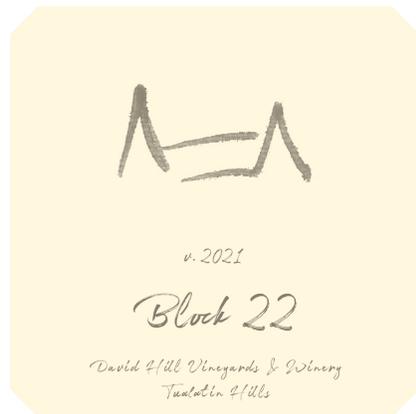
Aromas of Meyers lemon zest, kumquat and honeycomb are complimented by lighter notes of toasted hazelnut and ocean mist on the nose of our 2020 Estate Pinot Blanc. Refreshing acidity and lemon citrus notes are balanced and reminiscent of a lemon salt water taffy found while wondering through a coastal town.

In the Vineyard

In 2021 the blooming season started rainy for most of the Willamette Valley and Tualatin Hills. Fortunately, David Hill's vines bloomed later, resulting in abundant yields at harvest time. The overall temperatures for the season were warm, but even with the heat spikes in the summer it did not affect the vines or spike the sugar content. In fact, the dry heat of the growing season allowed for intentional hanging times for many of our varietals. The conditions of this vintage has created wines with complex flavors and aromas, making 2021 one of our favorite vintages in the last few years.

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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