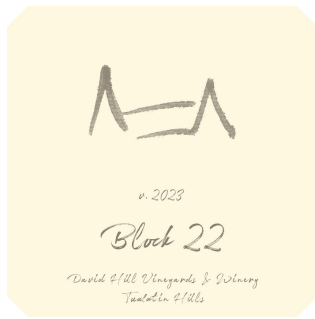


2023 Block 22 Pinot Blanc



WINE

AGED IN 100 % CHESTNUT BARRELS

pH 3.40 | TA .51/100ml

VINEYARD

OLD VINE | LAURELWOOD SOIL | DRY

FARMED

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



Vintage Overview

Aromas of golden apple and brown pear with a hint of nectarine and river rock meet the freshness of dill and fennel to round out the nose of our 2023 Pinot Blanc. Carrying over to the pallet these notes along with subtle Marcona almond give a warming, comforting feel textural component through the finish. This wine is reminiscent of a crisp day in early fall, with promising heat in the afternoon, we are remind of fall spices and late summer notes.

In the Vineyard

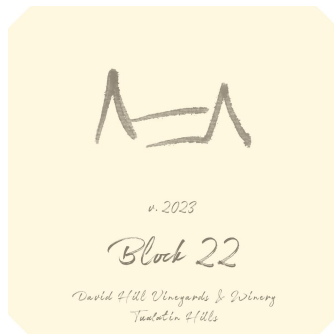
2023 was a great growing season in the Willamette Valley, and a particularly favorable vintage in the Tualatin Valley AVA. The spring was wet and cool, which culminated in and early May budbreak. The growing season was short as June was warm and July and August were hot, but there were no extreme weather events or dynamics that might present threats or problems in the vineyard. The consistent heat ripened the fruit and produced a rich concentration of flavor and weight, but the cooler nights in late summer and early fall - especially at the vineyard's elevation, helped develop acidity in the fruit to give lift and support the richness of the 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 preserves this tradition in a unique Oregon style.

davidhillwinery.com

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