Arcane
Cellars

2007
Pinot Blanc

Vineyard Source:
Helmick Hill Vineyard, Willamette Valley

Blend Components:
100 % Pinot Blanc

Tasting Notes:
Quince, grapefruit and mango aromas meld nicely with delicate floral notes of daphne and marigold. The sharp, green apple acidity on the attack is balanced by a touch of residual sugar for an overall clean mouthfeel. This is a linear, crisp wine for sure, but much more complex than most Pinot Blancs, with a lengthly finish suggesting almond nuttiness.
Food Pairings: Drink this wine with your feet in the sand as a summer appertif, or pair with an antipasto plate on the back deck. Its balanced acidity will match sushi, oysters, barbecued shrimp, or even artichokes generously dipped in butter.

Release Date: May 2008 **Cases Produced:** 25

Winemaking:
The fruit had uneven ripeness at delivery and required considerable sorting to remove the unripe clusters. Pressed whole cluster into stainless tanks. Cold settled for 2 days, then racked to 60 gallon steel drums and direct innoculated with yeast. Fermentation occured at low temperatures (maximum 18C) for approximately 30 days, almost to dryness. The new wine was then aged on the lees for several months, with stirring once a week for improved mouthfeel. The new wine was then racked to a tank to cold stabilize, then lightly fined with bentonite before racking again. Bottled in March, 2008.

Technical Data:
Harvest Date: October 13, 2007 Brix at Harvest: 20.8
Alcohol: 12.5% Residual Sugar: 0.5% TA: 7.5g/L pH: 3.28

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