

# Arcane Cellars

2008  
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 appetif, 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 2009

**Cases Produced:** 125

## Winemaking:

The fruit was sound and ripe at delivery, picked late in the season after considerable hang time during a long dry October. Pressed whole cluster into stainless tanks. Cold settled for 2 days, then racked to 60 gallon steel drums and direct inoculated with yeast. Fermentation occurred at low temperatures (maximum 18C) for approximately 30 days, and stopped by chilling when off-dry. 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 April, 2009.

## Technical Data:

Harvest Date: October 28, 2008

Brix at Harvest: 22.3

Alcohol: 12.8%

Residual Sugar: 0.9%

TA: 8.2g/L

pH: 3.17

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