

2005

OREGON PINOT BLANC

TASTING NOTES

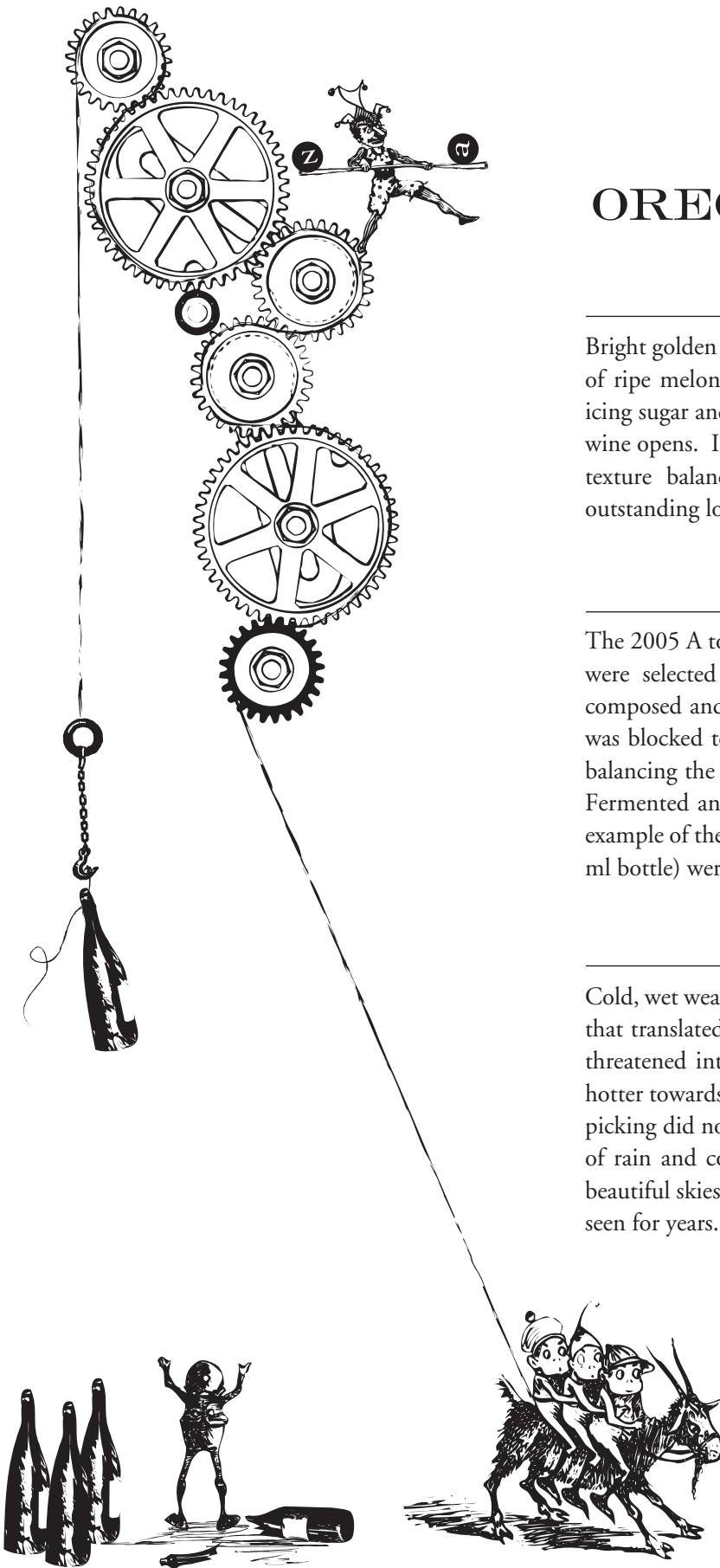
Bright golden color with yellow and emerald highlights. Huge aromas of ripe melons, peaches, minerals, nectarines, honey, white flowers, icing sugar and lime zest. Floral notes and hints of talc emerge as the wine opens. In the mouth the wine is unctuous and has a wonderful texture balanced by ripe acidity that leads to and supports an outstanding long clean finish.

WINE

The 2005 A to Z Pinot Blanc is crafted from different vineyards that were selected and blended for great complexity. The wine was composed and bottled in early April 2006. Malolactic fermentation was blocked to retain bright acidity and highlight the mineral notes balancing the floral aromas and rich texture inherent in Pinot Blanc. Fermented and aged in stainless steel on its lees, the wine is a great example of the 2005 Pinot Blanc vintage in Oregon. 1,808 cases (750 ml bottle) were made.

VINTAGE

Cold, wet weather made for a late budbreak and flowering with shatter that translated into low yields for the second year in a row. Mildew threatened into July with a cooler summer than normal. It turned hotter towards the end of August and the beginning of September but picking did not begin until October. It was then interrupted by a bit of rain and cold but finished gloriously well into November under beautiful skies. These ended up being some of the best wines we have seen for years.



A to Z