

Week of 09-11-07

White Bag Clues: White Wine Stem

Grape -

A genetic mutation of another popular white varietal.

The leaf structure, clusters and berries so resemble Chardonnay that there are many vineyards in Europe where plantings of the two grapes are intermingled.

Characteristically high in acid and low in aromatic intensity.

Bunches are compact and not suited to rain-prone locations.

Skins have an unusually high tannin content and the wines are prone to browning.

A considerable amount of this grape is planted in Uruguay and Argentina.

Some other names this grape is sometimes referenced to: Mâconnais, Klevner

Region -

First recognized as an appellation in 1984.

This growing area has two thirds of the wineries and vineyards in the region.

This is the coolest growing region within this area.

Home to more than 200 wineries.

There are six sub-appellations in this growing region.

Buffered from the sea by a coastal range and boxed in by another mountain range to the east.

Stretching 100-miles long and 60-miles wide this valley houses a total of 3.3 million acres.

Massive flood waters helped shape this valley more than 10,000 years ago, when the glacial waters of Lake Missoula washed over the area.

Producer -

One of the original pioneers for this wine region. There is even a book about him.

This producer aged this wine in 100% stainless steel.

They describe this as “the sister” wine to one of their more popular bottlings.

This winemaker originally sought this area in the ‘60s to grow Pinot Noir.

Your Best Guess???

2005 Willamette Valley Pinot Blanc



Pinot Blanc should have lots of upfront fruitiness and our 2005 does not disappoint! It is almost like a fruit salad in a glass - there are melon, orange and banana flavors that are rich and round.

You might think this wine has some residual sweetness, but it is dry! Try some with grilled shrimp or scallops with mango salsa.

Bottle Size: 750 ml

Cooking Suggestions: Serve it up with grilled seafood, clams, smoked salmon, mild cheeses, crudites, prosciutto and melon, or antipasto.

2005 Willamette Valley Pinot Blanc

Tech Specs

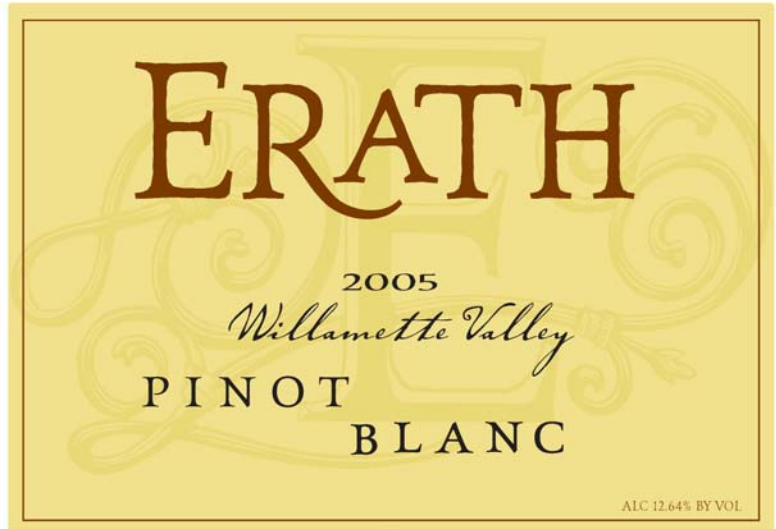
Appellation: Willamette Valley

Vineyards: 78% Estate, 14% Helmick Hill, 8% Scharff

Winemaking: 100% stainless steel tank fermentation; no wood, no malolactic fermentation
Harvest: 20.8-22 brix, 6.6-9.8 g/L T.A., 3.15-3.35 pH

Bottling: 12.64% alc. by vol., 7.0 g/L T.A., 3.4 pH, 0.20% RS

Production: 2,500 cases of 12/750ml



Tasting Notes

This dry, medium-bodied white wine has floral and apple aromas with hints of vanilla and almond. There are ripe pear and apple flavors on the palate that are balanced with bright natural acidity. Try it with "fin" fish, shellfish, creamy pasta dishes, or winter vegetable soups.

Wine Bio

A "sister" wine to Erath Pinot Gris, the style and structure of our Pinot Blanc is similar: a purity of fruit, bright mouth-watering acidity, and perfect balance. This style is achieved through attention to detail that begins in the vineyard and ends in the bottle. In the vineyard, "vine balance" is the key to great fruit. In the winery we utilize whole cluster pressing, cool fermentation temperatures, no wood contact, and no malolactic fermentation. The result is an enticing, expressive, food-friendly white wine

Despite a small crop in 2005, fruit quality was stellar. Cool weather in June set a small crop with small grape clusters. July and August were quite warm and dry, with some late summer rains and fall showers giving the vines a much needed drink. This growing season was longer and cooler than recent vintages, resulting in the development of ripe fruit flavors at lower potential alcohol levels making for a more balanced wine. Furthermore, cooler ripening conditions helped preserve higher natural acidity contributing to the wine's overall freshness. The finished wines have dazzling, bright acidity and lovely "fresh fruit" flavors with beautiful structure and balance.