



# 2021 Pinot Blanc

## APPELLATION

Mendocino County

## VINEYARDS

100% Schrader Ranch Vineyard

## ALCOHOL

13.6%

## pH/TITRATABLE ACIDITY

3.29 /5.96 g/l

## RESIDUAL SUGAR

.1 g/L

## WINEMAKING

Cold fermented at 55F in stainless steel.

## WINEMAKER

Garry Brooks

## CASES PRODUCED

163

## THE VINEYARDS AND VINTAGE

The 2021 Pinot Blanc comes from Schrader Vineyard in Mendocino County, just south of Ukiah. The vineyard is planted in a riverbed with sandy, gravelly soil over larger river rocks.

The 2021 vintage was marked mainly by the ongoing drought in California—yields were down by over 30%, but the quality of fruit was stellar. The weather was moderate, making for great ripening conditions across the state.

## WINEMAKING

We picked the Pinot Blanc by hand on September 3rd. The fruit was pressed immediately, allowed to settle, then racked off the lees the next day. It was fermented in stainless steel at 55 degrees. Once the wine was below 2% residual sugar, the tank was allowed to come up to 60 degrees to ensure the wine finished bone dry. The wine was bottled on December 14<sup>th</sup> 2021.

## THE WINE

Our 2021 Pinot Blanc is a beautiful reflection of summer. It has lovely aromas of Jasmine, Orange Blossom, honeysuckle and pear. The wine has a smooth entry, with flavors of Meyer lemon zest, honeydew melon and honeysuckle with a crisp balanced mouth feel. It's lingering finish of citrus and minerality makes this wine great for warm summer nights. In crispness and body, it falls between a traditional Chardonnay and a Sauvignon Blanc.

