



## 2017 Pinot Blanc

### APPELLATION

Mendocino County

### VINEYARDS

100% Schrader Ranch Vineyard

### ALCOHOL

13.3%

### pH/TITRATABLE ACIDITY

3.33 / 7.9 g/l

### RESIDUAL SUGAR

.1 g/L

### WINEMAKING

Cold fermented at 55F in stainless steel, no malolactic fermentation

### WINEMAKER

Garry Brooks

### CASES PRODUCED

125

### THE VINEYARDS AND VINTAGE

The 2017 Pinot Blanc comes from Schrader Vineyard in Mendocino County, just south of Ukiah. The vineyard is in the river bed with sandy, gravelly soil over larger river rocks. In 2017 the long, cool summer ended in September with a 7 day heat spike. The vines recovered, building beautiful ripe fruit flavors with slightly lower acidity than in 2016.

### WINEMAKING

We picked the Pinot Blanc by hand on September 14<sup>th</sup>. 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 Feb 15, 2018.

### THE WINE

Our Pinot Blanc is a beautiful corn silk yellow. It has a lovely smooth entry, with flavors of citrus, apple and stone fruit and a crisp balanced mouth feel. It's lingering finish of citrus, apple, and apricot with a hint of minerality makes this wine great for those warm summer nights. It's supported by balanced acidity and smooth texture.

