



BLANC DE NOIR 2019

WINE NOTES

Produced from our young Pinot Noir vines (5years old). This is a classic "white Pinot Noir" which was directly pressed to remove any color pigments. 6 months ageing in French oak. Produced in the new Oregon style. Light and round with complex notes.

TECHNICAL INFORMATION

Grape: 100% Pinot Noir
Type: Blanc de Noir
Alcohol: 10,5%
Residual Sugar: 2.1 g/L
Amount Produced: 900L

Vinification: Destemming, followed by direct pressing.
Fermentation 70% in stainless steel and 30% in French barrique. The latter was aged in oak for 6 months.
Bottling by gravity.

TASTING NOTES

Honey like golden color. Aromas of pink flowers, apples, toasted almonds, and orange zest. On the palate citrus, honey and passion fruit notes are complimented by a silky beeswax texture.