

de la borie

Pinot Blanc

VINEYARD
Bieze

YEAR
2023



AREA
Willamette
Valley

Vivid aromatics, saline undertones, and bright acidity are balanced by a creamy texture and structured precision, making this high-elevation Pinot Blanc from Bieze Vineyard a standout expression of Oregon's volcanic soils and maritime influence.

Winemaking notes

Whole Cluster pressed upon arrival at the winery and hyperoxidized as juice - turning the liquid brown in order to saturate unstable compounds. The juice was then cold settled for 48 hours before being racked to neutral barrels for fermentation. Spontaneous fermentation was cold (55 F) and slow (92 days), developing complex aromatics and retaining freshness. Aged *sur lie* in the fermentation barrels, *bâtonnage* was performed weekly for the first three months of aging. Full malolactic fermentation provides structure and balance to the bright acidity of high elevation Pinot Blanc.

Vineyard information

Well drained, yet shallow volcanic soils motivate the vines to dig deep in search of water. The vineyard is sheltered from extreme heat by the influence of the Pacific Ocean. These maritime winds regulate the temperature and protect the site from extremes, bringing cool nights and favorable conditions for gentle ripening.

About the wine

This Pinot Blanc was intended to be part of a white blend that we made in 2023. It tasted so good that I had to pull some aside and make 50 cases of a single vineyard wine. The wine came from two barrels and I sought to develop structure and precision from a grape that is often thought of as just another "crisp white wine." I love the aromatic nose on the wine and the umami-like salinity that comes from this site. I'm glad we saved a little bit and are able to share something special with you.

CASES
PRODUCED
50

ABV
12%

PH
3.1

TA
5.47 g/L

RS
<1 g/L