



Spindrift Cellars

Pinot Blanc 2015

Appellation: Willamette Valley, Oregon

Alcohol: 14.3%

T.A.: 6.0 grams per liter

pH: 3.36

R.S: 0.24%



Wine:

Crisp aromas of lemon & pear. The wine has a hint of spicy flavors with a mix of lime, lemon, pineapple, pear, and rind that gracefully runs into a mid palate that is full of lingering flavors.

Wine making:

Fruit was whole cluster pressed. The 20% new French oak fermentation gives this Pinot Blanc rich flavors. The wine went through partial malolactic fermentation which also gives soft creamy notes.

2015 Growing Season:

The 2015 vintage started with bud break in March, two weeks early in our region. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. All in all this has been one of those all too rare vintages where you get high yields and outstanding exceptional fruit quality.

Vineyards:

Three small vineyards all located in the heart of the Willamette Valley, Oregon. All the vineyards are dry farmed old vine Pinot Blanc..

Spindrift Cellars is the "little winery that could", built by the hard work and passion of a dedicated husband and wife team. They started small, focusing on producing crisp, quality wines that display the true varietal characteristics of the grape. A great bottle of wine starts with great grapes, and our winemaker; Matt brings 20 years of experience and expertise to the husbandry of the vineyards in his care. Using "sustainable" practices he strives to produce fine wines that are sustainable from vine to bottle.