



WITNESS TREE VINEYARD

2007

ESTATE

PINOT BLANC

WILLAMETTE VALLEY

The three significant varieties of the Pinot family planted in Oregon are traditionally classified by their skin colors - Pinot Blanc (white Pinot), Pinot Noir (black *or* dark Pinot) and Pinot Gris (gray Pinot). The assumption has always prevailed (although it now seems under question) that the "parent" grape was Pinot Noir, and that the other two varieties were mutations of Pinot Noir, or in other words, that they are Pinot Noir grapes that lost either some or all of their skin-coloration. These kinds of mutations are simply inherent in nature.

Witness Tree Vineyard produces a tiny quantity of Pinot Blanc (2.5 acres) grown right here at our Estate. Interestingly enough, all of the bud-wood for the Pinot Blanc vines planted here at our Estate came from two Pinot Gris plants that "mutated" (or went "blanc") in Abbey Ridge Vineyard. We are currently working with Oregon State University to get this "clonal selection" authenticated as Oregon's first certified indigenous clone of Pinot Blanc. It differs from other "clones" of Pinot Blanc planted in the Willamette Valley by its smaller, more compact clusters, and its richer flavors and more generous textures.

The **2007 Witness Tree Vineyard Estate Pinot Blanc** was harvested on October 8th. It was pressed, transferred immediately to neutral French oak cooperage and inoculated with an isolated yeast strain. Barrel fermentation lasted just under 6 days. The wine was allowed to rest in the neutral barrels for only six months (without any kind of manipulation) before bottling. It went to bottle on May 1, 2008.

The wine itself is packed with tropical fruit aromas. The palate delivers the essence of ripe apple and pear flavors, beautifully balanced by the wine's crisp natural acidity. The ample weight of the wine makes it the perfect accompaniment for lighter table fare - particularly crab or other shellfish preparations. It also serves as an extraordinarily refreshing aperitif.

Vineyard Yield: 2.02 tons / acre

Vine age: 6 years (at harvest in 2007)

Type of Barrels: all neutral oak barrels

60-gallon Burgundy barrels –

Alliers and Voges Forest Oak –

Total Production: 267 cases

Titrateable Acidity: 7.3 grams/liter

pH: 3.26

Alcohol: 14.5 %

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