

GHOST HILL

CELLARS



2013 Pinot Noir Blanc

Winemaking Notes

Made from 100% Pinot Noir grapes, this wine is a “Blanc de Noir,” made in the same fashion as Champagne – just minus the bubbles. The fruit was whole cluster pressed and the lighter, higher quality juices were sent to a stainless-steel tank for settling. The juice was then racked off the heavy sediment, leaving behind the color pigments and the tannins, into a second stainless-steel tank where it was fermented to complete dryness. The wine was aged on the lees for six months with frequent stirring to provide a beautiful round richness to the body of the wine.

The 2013 Pinot Noir Blanc is like bringing the bright acid of 2011 together with the richness of 2012. Sharing the slight Rose-Gold hue of the 2012 the 2013 promises to be one of the best Pinot Noir Blancs we have produced yet.

Technical Data

Appellation: Yamhill-Carlton

Alcohol: 13.5% pH 3.45

Cooperage: 100% Stainless steel

Harvested: September 2013

Bottled: April 21, 2014

Cases: 612 **SRP: \$25**