



2010 Pinot Noir Blanc ~ Bayliss-Bower Vineyard ~ 100% Pinot Noir Grapes

Winemaker's Notes ~

"In 2010 the four-year-old Dijon Clone 115 vines started to come on line in the vineyard. While the fruit was developing very nicely, we decided against including this fruit in the main Pinot Noir production, not wishing to compromise the quality that Ghost Hill has quickly become known for. At about the same time, it occurred to us that the development of the brand could benefit from the addition of a white wine to the family. The Ghost Hill Cellars Pinot Noir Blanc was born.

Made from 100% Pinot Noir grapes this wine is a "Blanc de Noir", made in the same fashion as Champagne, but minus the bubbles! The fruit was whole cluster pressed right after picking and the lighter, higher quality juices were sent to a 1,000 gallon stainless-steel tank where they were allowed to settle for three days. 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 inoculated and a slow cool fermentation was allowed to take place to complete dryness. The wine was aged on the lees left behind the by the yeast for six months. The lighter fluffier lees were frequently stirred during this time to provide a beautiful round richness to the body of the wine.

The aromatics of this wine are intense and full of fruitiness. Tropical notes such as pineapple, passion fruit, and mango abound, as well as more traditional tree fruit aromas like white peach, Bartlett pear, and golden delicious apple. The wine is enjoyable alone but is amazing paired with seafood and creamier dishes and will accent well with spicier fair."

330 (750 ml / 12 bottle) cases were produced.

13.5% Alcohol 3.4 ph 100% Stainless Steel ~ Aged on lees for 6 months

Harvested: October 19, 2010 Bottled: April 07, 2011

Retail: \$25/btl ~ \$135.00 / 6 pack (Believer's Club \$21.25 / btl or \$127.50 / 6pack)

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