

Michel-Schlumberger

2016 Pinot Blanc Mendocino County



Varietal Composition: 100% Pinot Blanc

The Vineyard: These Pinot Blanc grapes were grown at the Rivino Vineyard in Mendocino County.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop rich concentrated flavors.

Harvest: Average brix: 25.4 pH: 3.62 TA: 0.54 g/100ml

Fermentation: The grapes were picked in the cool morning and whole-cluster pressed. After chilling and settling the juice, the clear juice was racked into stainless steel tank and fermented at a cool temperature to retain fresh fruit flavors. No malo-lactic fermentation.

Cooperage / Aging: The wine was aged for 20 months in stainless steel tank.

Sensory Notes: Color: Pale straw

Aromas: Anjou pear, wildflowers, peach, vanilla

Palate: Bright fresh palate, with a pleasing fruit finish

Bottling Date: July 19, 2018

Cases Produced: 146

Final Technical Info: pH: 3.74 TA: 0.48 g/100ml Alc: 14.8% RS: less than 0.1%