



PLUME BLANC V.2

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Blocks 1, 3, 4, & 5

Soil Profile: Darow silty loam, Padigan silty loam, & Carney clayey loam

WINEMAKING DATA

Composition: 43% Sauvignon blanc, 30% Chardonnay, 19% Muscat, 8% Viognier

Yeast: Wild

Aging: 6 months sur lies in 9% 2-year-old French oak, 91% in stainless steel

HARVEST DATA

Avg. Brix: 23.2 Avg. pH: 3.58 Avg. TA: 6.22 g/L

BOTTLING DATA

Production: 555 cases

Bottled: 15 March 2018

Released: 6 May 2018

Alc. 13.9% pH: 3.42 TA: 6.97 g/L

FSO₂: 35 mg/L

Retail Price: \$22

AWARDS

Wine Enthusiast - 90 points

TASTING NOTES

For our Plume blanc v.2, we exercised our blending skills in making a delightful, refreshing wine that is versatile, harmonious, and, above all, delicious. Our estate vines gave us wonderful fruit with naturally balanced acidity and ripe fruit flavors of guava, melon, peach, and pineapple, which we did our best to highlight in a flavor package that features those vibrant fruits along with a slightly off-dry finish. This wine's personality fits a casual space with friends best and just sings when paired with an olive oil-rubbed flatbread topped with roasted garlic, chopped fennel leaves, sun-dried tomatoes, and sliced jamon ham. Enjoy now through 2020.