



SILENUS

2018 Pinot Blanc Oakville – Napa Valley



Vineyard Notes:

There are almost no Pinot Blanc vineyards left in Napa Valley. The one exception is the Block House Vineyard located just north of the town of Yountville. The vineyard is bordered by the Napa River on the East and the Yountville Hills on the West. There are only 6 rows of vines in the middle of a 600-acre vineyard and we receive the grapes from 2 of those rows. The vines have been farmed organic since 1985.

The location of the vines allows the grapes to enjoy both warm days on the Valley floor, and cool nights by the Napa River, resulting in flavorful and elegant wines with great acidity.

The grapes were harvested at a relatively low Brix of 21.0 which allows just the right amount of flavor development for stone fruit aromas and still have bright, crisp acidity to pair well with food. The grapes were whole-cluster pressed and allowed to settle for 2 days before being barreled down to stainless steel barrels for fermentation. Using stainless steel allows the wine to retain its subtle aromas and elegant fruit flavors. The resulting wine has fresh, bright fruit acidity with delicate and lovely aromas.

Tasting Notes:

The wine has a beautiful pale straw color with aromas of peach and apricot, honeydew melon and pear. The mouth-feel starts with crisp acidity and stone fruit that yields to a creamy and smooth mid-palate. The wine is light, refreshing and perfect chilled on a warm summer day and paired with any seafood.

Blend:

100% Pinot Blanc from the Blockhouse Vineyard

Specs:

Harvest date: September 8, 2018

Bottling date: July 15, 2019

Bottle size: 750 mL

Titrateable Acidity: 6.85 g/L

pH: 3.57

Residual sugar: .1 g/L

Alcohol: 13%