

COMPTON

FAMILY WINES



Pinot Blanc 2019

Production:	86 cases
Appellation:	Willamette Valley, Oregon
Alcohol:	13.04%
T.A.:	7.6 grams per liter
pH:	3.24
R.S.:	0.04%



Wine:

Opens with white peach on the nose, crisp and bright on the palate with stone fruit and tropical notes. Finish is long and lovely with a hint of yellow grapefruit at the end.

Winemaking & Vineyard:

Fruit was whole cluster pressed and tank fermented. Single vineyard Pinot Blanc from vines planted in 1997 at our Estate, Compton Family Farms Vineyard in Philomath, Oregon. This Southeast facing vineyard is lower elevation and benefits from the rich soil series of the Willamette Valley. The cooler micro-climate here allows us to pick our Pinot Blanc later in the season when the flavors are full and expressive.

2019 Growing Season:

Before September, it was a relatively mild year with few heat extremes compared to recent years. There was very little drought stress and not much disease pressure early on. The cooler weather at the beginning of the season made for a lower incidence of pests. A lot of good things were going on, even up to the end of August.

In September, the weather dramatically changed. Weather flipped from mild and nice to cold and rainy, but we finally got what everyone wanted the last two weeks of October, dry weather. In 2019 the crop yield was lighter, and the alcohol levels are lower overall.