

2008 Cellar Door White

Details

Grape Variety/Origination

39% Viognier (Buren Vineyard)
 39% Rousanne (O'Neil Vineyard)
 21% Marsanne (O'Neil Vineyard)

Growing Conditions:

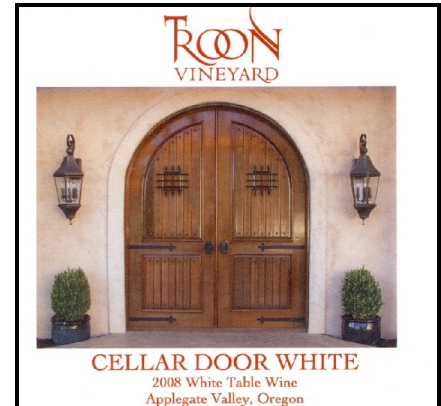
A mild winter was followed by a cool, wet spring and mild summer. A early fall frost made for challenging picking conditions.

Winemaker Comments:

Several years ago, in planting the O'Neil vineyard, we imagined that we would make an Oregon version of "White Hermitage" the famed white blend of Southern France. This is the inaugural version of this wine, whereby the bright fruit of Viognier and Marsanne is offset by the rugged body of Rousanne.

Tasting Comments:

Rich and aromatic as always. Aromas are reminiscent of freshly baked peach pie. There is the slight suggestion of oak, with a vague caramel note. Relatively "steely," substantive mouthfeel suggests that it could stand up to serious sauces. Might be a good wine for Boulliabaise, garlic cream sauces, scallops, or ahi tuna.

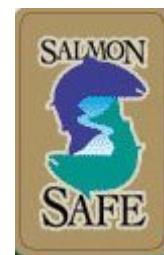


Fermentation

Method: Whole Cluster Press
 Barrel Fermented
 Lies suspension
Temperature: 50-60F
Length: 30 Days
Maloactic: None

Technical Data

pH: 3.45
Total Acidity (g/L): 7.0 g/L
Length of Barrel Aging: 8 months
Origin of Barrel:
 French, 25% New, 75% stainless steel
Alcohol: 13.8%
Brix: 25 B



Awards

Pricing

Wholesale Price \$

Suggested Retail \$

