

# Pinot Noir Blanc 2018

**Blend:**

88% Pinot noir  
12% Chardonnay

**Alcohol:** 12.9% abv **TA:** 5.9 g/L **pH:** 3.03

**Case Production:** 454 cases

**Date Bottled:** 7/9/19

**Grape Source(s):**

Pinot noir - Potter Valley, Mendocino County, CA  
Chardonnay - Weyns Vineyard - Columbia Valley, WA

**Aging:** 100% Stainless Steel

**Winemaker Notes:** Given that some of the best Champagnes are made from the Pinot noir grape, we were intrigued to see what a non-bubbly white Pinot noir would taste like. Since the red color is only in the skins, the utmost care must be taken to gently press hand-picked grapes immediately after harvesting. To avoid oxygen exposure and to keep the wine crisp and fresh, we carefully fermented and aged the wine in stainless steel tanks. For perfect balance and added complexity, we blended in a touch of our unoaked Chardonnay.

**Tasting Notes:** This distinctive white wine is bright and crisp with depth and minerality.

**Pairing Suggestions:**

- Crab cakes
- Roasted chicken with mushrooms and leeks
- Oysters on the half shell
- Lemon pasta with peas, asparagus, and herbs
- Goat cheese

**Price:** \$22.00



CELLARDOOR  
WINERY *Maine* 