

SPOT ON CELLARS

2007 PINOT BLANC ORSI VINEYARD

SPOT ON CELLARS
936-B 7TH STREET
NOVATO, CA 94945
SPOT-ONCELLARS.COM

WINE NICKNAME

“BLANC SPOT”

TERROIR

COUNTY: MENDOCINO.

APPELLATION: MENDOCINO.

VINEYARD: ORSI VINEYARD.

SITE SPECIFICS: THE VINEYARD IS LOCATED JUST NORTHEAST OF HOPLAND AT AN ELEVATION OF 503 FEET. THE PINOT BLANC IS PLANTED ON RELATIVELY FLAT TERRAIN IN SANDY RIVERBED SOIL WITH COBBLES. THE VINES, PLANTED ON AXR-1 ROOTSTOCK, ARE MORE THAN 30 YEARS OLD AND ARE ORGANICALLY FARMED. BECAUSE OF THEIR AGE THE VINES YIELD SMALL AMOUNTS OF VERY CONCENTRATED FRUIT.



COLOR AND AROMA

THE COLOR IS A PALE YELLOW. THE AROMATICS INCLUDE GREEN APPLE, LEMON ZEST, STAR FRUIT AND TALC.

FLAVOR PROFILE

CITRUS WITH LIME LEAF, LEMON CURD, ORANGE BLOSSOMS AND WET CONCRETE. THE WINE HAS BRIGHT ACIDITY AND A TOUCH OF TANNIN THAT LEADS TO A LONG AND PERSISTENT FINISH.

TECHNIQUE

THE STELLAR GROWING SEASON RESULTED IN HEALTHY VINES AND FRUIT CLUSTERS. THIS ALLOWED US TO WAIT OUT THE FALL RAINS UNTIL SEPTEMBER 29TH TO PICK GRAPES THAT WERE CLEAN WITH TREMENDOUS FLAVORS. ONCE IN THE WINERY, 95% OF THE FRUIT WAS WHOLE CLUSTER PRESSED AND SENT WITH THE HEAVY SOLIDS DIRECT TO STAINLESS TANK. THE REMAINING 5% WAS DESTEMMED AND FERMENTED ON THE SKINS, THEN PRESSED TO NEUTRAL FRENCH OAK BARRELS. THE NATURAL FERMENTATION WAS SLOW AND STEADY, LASTING FOUR WEEKS WITH A MAXIMUM TEMPERATURE OF 77°F. WE THEN ALLOWED IT TO GO THROUGH NATURAL MALOLACTIC FERMENTATION AND REMAIN SUR-LEES IN STAINLESS STEEL OR BARREL FOR SEVEN MONTHS. . AS ALWAYS, WE ADDED NOTHING TO THE WINE BEFORE BOTTLING IT ON APRIL 7TH, 2008, UNFILTERED AND UNFINED.

GEEK INFO

pH: 3.29 / TA: 6.2 g/L / BRIX: 22.2 / RESIDUAL SUGAR: 0.00% / ALCOHOL 13.5%

927 CASES PRODUCED

