

COMPTON

FAMILY WINES



Pinot Blanc 2022

Production:	182 cases
Appellation:	Willamette Valley, Oregon
Alcohol:	12.5%
T.A.:	6.7 grams per liter
pH:	3.24
R.S.:	0.42%



Wine:

Scents of fresh pear, wild thyme and sea breeze. Flavors are driven by a consistent acidity and minerality, balanced by Meyer lemon and juicy pear. The classic Pinot Blanc racy “edge” persists in the lengthy finish.

A tasting room favorite and a super versatile food pairing wine, complimenting fish, chicken, roasted veggies, or a wood fired white-sauced pizza.

Winemaking & Vineyard:

60% of the wine is pressed and placed in the concrete egg to ferment and age until the wine is bottled. With no corners, the wine is free to circulate naturally during fermentation. Concrete can take the heat, or the cold. It's a natural insulator and will stabilize the temperature of whatever is inside of it. This stability makes for a smooth and gradual fermentation which increases the flavors. 90% of the fruit is from our estate Compton Family Farms Pinot Blanc the other 10% from Hoot & Howl Vineyard. Compton Family Farms estate vines were planted in 1997 at our, 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.

2022 Growing Season:

The growing season in the Willamette Valley got off to a late start with a worrisome frost. Fortunately the cold spring gave way to a longer growing season with a moderate summer and dry fall. We were rewarded with great fruit quality and higher-than-expected yields at harvest time in mid-October.