

# Chateau Bianca

Willamette Valley, Oregon

Chateau Bianca Winery is a family owned and operated winery established in the mid-1980's. The annual production is intentionally small and committed to high quality, while simultaneously offering an exceptional value. The majority of the production includes Pinot Noir, Pinot Gris, and Pinot Blanc.

The Wetzel Family owns and operates the 100-acre winery, vineyard, tasting room and bed and breakfast. Winemaker Andreas Wetzel's attention to detail consistently results in many prestigious wine awards. Andreas' great-grandfather began wine production in the region of Wurzburg, Germany. This love of winemaking continues, four generations later, here in the United States.

As demand continues to grow for these premium wines, case production and vineyard acreage have expanded as well. Annual production is limited to 12,000 cases, allowing the maintenance of strict quality control and the opportunity to market these products outside Oregon. With a commitment to quality and value, we have developed an excellent mix of products, certain to satisfy the novice, as well as appeal to those with more eclectic tastes.



## CELLAR SELECT PINOT NOIR 2005

VARIETAL 100% Pinot Noir

### VINEYARDS

|             |                               |            |                                   |
|-------------|-------------------------------|------------|-----------------------------------|
| Appellation | Willamette Valley             | Practices: | Leaf pulling and cluster thinning |
| Vineyard    | Andreas/Scharf Bros Vineyards | Yield:     | 2.5 tons/acre                     |
| Slope:      | Southern                      | Harvest    | October 2005                      |
| Rootstock:  | Self Rooted                   | Brix:      | 24 & 24.5                         |
| Trellis:    | Upright Vertical              |            |                                   |

### VINIFICATION

Winemaker: Andreas Wetzel

The wine was fermented at 89° F in small open topped fermenters for 8-10 days using yeast RC212.

Our Cellar Select Pinot is made by destemming only. We use hand cap punching to mix the lot, extract color and flavor from the skins.

The wine was matured in 100% French oak barrels (20% new) for 15 months and bottled in April 07

### TECHNICAL

|         |     |      |             |            |
|---------|-----|------|-------------|------------|
| Alcohol | pH  | T.A. | SO2         | Production |
| 13.0%   | 3.6 | 6.0  | 36 g/l free | 350 cases  |

### TASTING NOTES:

At the time of release this wine is packed with solid fruit and spice character with a touch of oak toast on the aromatics. The wine is drinkable now yet should open up more over the next couple months. The aromatic profile on this wine is classic Pinot Noir. It offers up plenty of dark fruit character with a generous mouthfeel and finish. It is well suited to a wide range of flavorful dishes.