

HELIOTERRA



2020 Pinot Blanc

Tasting Notes

This vintage heads south for a tropical paradise! Guava, persimmon, coconut, mandarin oranges and a drizzle of warm honey to fill your palate. Delicately finishing with a whirl of coconut water, wild flowers, wet stones and fresh rain on a hot summer night. All perfectly balanced together with a creamy mouth feel.

Vineyard

The fruit in this gorgeous vintage comes from old vines at Yamhill Vineyards.

Vintage

We truly lucked out in 2020, the general quality of fruit was outstanding yielding small volumes of highly concentrated, extracted wines with superior depth and balanced acidity.

Fewer tons at crush were a common theme throughout 2020 due to May and June's weather contributing to lower grape tons- 2020 isn't a vintage to be missed!

Although most wine lovers will remember Oregon in 2020 for wildfires, and high winds- we will remember 2020 as a short vintage yielding beautiful high acid wines.

Winemaking

The 2020 Pinot Blanc was harvested on October 12th, 2020. We fermented this lovely white in Neutral Oak, and Stainless Steel Barrels.

We let this vintage ferment long and cool over two months for added texture and complexity.

Technical

Varietal: 100% Pinot Blanc

PH: 3.24

Alcohol: 13.12

Cases Produced: 120

 @HelioterraWine

 @helioterrawine

 @helioterrawine

helioterrawines.com

2025 SE 7th ave Portland, Oregon 97214