

# Flavorscape

Unconstrained experimentation in the cellar has been happening for years. Skin contact white wines hiding in that corner. Perhaps Gamay Noir with carbonic maceration in the lone fermenter? Way in the back where no one can see, there are sparkling wines of varying extended disgorgement. These trials and experiences have been a continuing education allowing the creation of the refined Gran Moraine wines you know. **Come explore the Flavorscape universe.**

2022

## PINOT BLANC

electric skiny piquant snack

**WINEMAKER SHANE MOORE**  
YAMHILL-CARLTON  
WILLAMETTE VALLEY

This wine is the result of years of experimentation. Since 2014 we have been producing sparkling base wines without the addition of SO<sub>2</sub>, these wines showed us that a beautiful wine can successfully be made without SO<sub>2</sub>. Beginning in 2015 we did experimentations using carbonic maceration on white wines. From trial and error, we learned what was possible and what produced compelling wines. Using the experiments, we knew we could do better and not only make a SO<sub>2</sub> free orange wine that was palatable, but divine.

**VINTAGE** The season began warm and dry, with an unexpected frost that came through the Willamette Valley. From late May to early June, vine growth was incredible. Flowering took place the first week in July, setting up for harvest the end of September. The clusters were big and fruit set was colossal. October was one of the warmest and driest on record, bringing in dry and happy fruit. This year is set up to be a truly classic Willamette Valley vintage.

**AROMAS** Champagne Mango, Graham crackers, yogurt parfait with granola, lime wedge, yellow roses, hyacinth, toasted marshmallow

**FLAVORS** Yellow raspberry, lemonade, melon berry, Skittles, Shiro plum, kumquat

**TEXTURE** Depth and structure of a very light red wine, the flavors and acidity pull gracefully toward a long uniquely framed finish that flows like a papaya waterfall.

**VARIETAL** 100% Pinot Blanc

**AGING** 7 days on skins

**ALCOHOL** 11.3%

**VINEYARD** WillaKenzie Estate, Yamhill-Carlton AVA

**WINEMAKING** No SO<sub>2</sub> with carbonic maceration on ½ blend

**TA** 0.69 g/100ml     **pH** 3.26

Gran Moraine wines shine a light on the monologue of the Gran Moraine Vineyard, lifting its voice and vibrant energy through a signature style of elegance and restraint, with a fresh through-line of acidity. A style that has established the winery as a leader in the Willamette Valley.

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