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GROCHAU CELLARS

## 2018 Pinot Blanc

**Winery Name:** Grochau Cellars

**Owner/Winemaker:** John Grochau

**Year Founded:** 2002

**Winery Location:** in the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

**About:** John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced**, **textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

**Yamhill Valley Vineyards:** A 150 acre estate in the rolling foothills of Oregon's Coastal Mountain Range. This

vineyard is in the McMinnville AVA, a nesting AVA of the Willamette Valley. Primarily sedimentary clay soils with basalt intrusions.

**Vintage:** The growing season started with a cool spring and bud break in mid-April, with an uncharacteristic 80-degree spike at the end of the month. This warmth sustained through August without any significant rain. We were setting up for an early and warm harvest—something not very exciting for Oregon winemakers—until rain started to fall in September. The plants were given new life to finish the ripening of the fruit. After the rain came three weeks of sun, with highs between 74 – 84 degrees. The combination of the rain and mild temperatures let us hang the fruit longer for flavor development, while keeping fresh acidity and moderate sugars. Due to a warm and dry summer, the size of the grapes were small, giving us higher concentration along with more tannic structure.

**Winemaking:** Fermented in neutral, French oak barrels and aged Sur Lie for 11 months before bottling.

**Case Production:** 100 cases

