



BOATHOUSE

VINEYARDS

2022 Pinot Blanc

Alcohol label %: 12.0 | Serving Temperature (°C): 55.0 | Drink starting in: 2024 |
ending in: 2028

Growing Conditions

Warm growing season with temperature peaks in the high 90's. Below average annual precipitation. Intermittent rain showers from late September to early November.

Harvest

Mid October.

Winemaking

100% estate grown, produced and bottled. Minimal Intervention winemaking. Only additions to wine include organic, neutral yeast and between 15 to 20 ppm of sulfur at bottling. No sulfur, acid, sugar, tannins, enzymes etc. added to wine during processing, fermentation or aging. Estate fruit only.

Aging

Stainless Steel

Bottling

Estate Bottled.

Appearance

Bright, Pale Lemon. Clear.

Nose

Pale fruited. Nutty and Citrus driven. Saline and Minerality.

Palate

Medium Body. Dry. Creamy and Weighted. Citrus, Pear and Apple. Developing Almond and Cashew.

Food Pairing

Cheese. Salads. Lean Fish.

