



2012 CAPRICE

AVA: YAMHILL-CARLTON

PRODUCTION: 155 CASES

VARIETAL: 80% PINOT BLANC &

ALCOHOL: 13.9%

20% PINOT GRIS

VINEYARD: FIRCREST

STAINLESS STEEL FERMENTATION

DRY FARMED

HARVEST DATE: OCT. 23RD

VINE AGE: 16 YEARS



THE CAPRICE WHITE WINE IS PRODUCED FROM A SINGLE BLOCK OF FRUIT PLANTED TO PINOT BLANC AND PINOT GRIS. THE VINEYARD SOILS ARE FROM THE OLDEST MARINE SEDIMENTARY DEPOSITS IN OREGON, AND THEY HOLD LITTLE WATER THROUGH THE LONG, DRY SUMMERS IN OREGON. THE WET WEATHER WE ARE KNOWN FOR IS A RARE OCCURRENCE AFTER THE SECOND WEEK OF JUNE AND USUALLY ONLY RETURNS IN LATE SEPTEMBER OR OCTOBER, FORCING THE PLANTS TO DIG DEEPLY INTO THE EARTH IN THEIR STRUGGLE TO FIND FOR MOISTURE. THIS CAUSES THE VINES TO FORM STURDY, DEEP ROOTS SYSTEMS AND BERRIES WITH INTENSE FLAVORS, MINERALITY, AND HIGHER ACIDITY.

WHILE THE NAME MAY SEEM LIGHTEARTED, CAPRICE IS A MORE SERIOUS WINE. TO HIGHLIGHT THE NATURE OF THE VINEYARD, THE FRUIT IS FERMENTED COOL AND SLOW IN STAINLESS STEEL. MAINTAINING PRIMARY FRUIT PURITY, MALO-LACTIC IS BLOCKED TO KEEP THE WINE VIBRANT, AND THEN THE WINE WAS AGED FOR 15 MONTHS ON THE FINE LEES BEFORE BOTTLING TO ALLOW COMPLEX, NUANCED FLAVORS TIME TO DEVELOP.

CAPRICE HAS WHITE FLOWER NOTES, A SLIGHT SMOKINESS, AND HINTS OF MANGO AND PASSIONFRUIT IN THE NOSE. THE PALATE IS STURDY AND INTENSE, WITH STONE FRUIT AND TROPICAL NOTES, A RICH TEXTURE AND MOUTH-WATERING ACIDITY. IT'S A PERFECT WINE FOR PAIRING WITH ALMOST ANYTHING THAT SWIMS. IT'S ALSO AN EXCELLENT MATCH WITH FRESH WATERMELON OR HEIRLOOM TOMATOES WITH A TOUCH OF SALT. THIS WINE WILL EVOLVE FOR THE NEXT SEVERAL YEARS IN BOTTLE AND CAN BE DRUNK ANYTIME BETWEEN NOW AND 2019.