Four Graces

2021 WILLAMETTE VALLEY RESERVE PINOT BLANC

Established in 2003, The Four Graces is committed to making rich, complex wines where the fruit may be elegantly expressed. The winery offers pinot noir as well as small amounts of pinot gris, pinot blanc and chardonnay. The wines are produced from our three estate vineyards — Foley Family Estate, Doe Ridge Estate, Weathergage Estate and other top sites in the Willamette Valley. Highly acclaimed, The Four Graces wines are hand-crafted in small lots using traditional techniques coupled with the most modern technology in winemaking.



VINTAGE

The 2021 vintage will be remembered in the Willamette Valley for record setting heat and dry conditions. Mild rain during bloom reduced the yields to slightly below average, but the precipitation helped our vines tolerate the unusually hot and dry summer. Harvest began a few weeks earlier than average, with our first pinot blanc fruit coming in on September 22nd. The Dundee Hills portion makes up the majority of the blend and contributes stonefruit aromatics and richness. The Van Duzer Corridor portion contributes bright acidity, and can be aggressive when young, but after being tamed for year in barrel combines beautifully with our Willamette Valley blend.

VINEYARD

The grapes for The Four Graces Reserve Pinot Blanc come from our very own Foley Family Estate Vineyard and Weathergage Estate Vineyard.

TASTING NOTES

Our 2021 Reserve Pinot Blanc is rich and complex with aromas of fresh apricot highlighted by hints of baked pear and citrus zest. The palate continues with flavors of stone fruits, melon and soft, creamy vanilla. The bright acidity and richness of this medium-bodied wine is complemented by an integrated and seamless mouthfeel.

TECHNICAL DATA

Appellation: Willamette Valley

Vineyard Source: Foley Family Estate Vineyard, & Weathergage Estate

Vineyard, Van Duzer Corridor AVA

Varietal Composition: 95% Pinot Blanc, 5% Chardonnay

Aging: 12 months in 92% neutral French oak barrels

Alcohol: 14.1% pH: 3.22 TA: 6.4 g/L Case production: 642

