



Aberant Cellars-*Philtrum*

WILLAMETTE VALLEY ~ 2014 **PINOT NOIR BLANC**

Philosophy:

Philtrum {Love Potion}: A distinct, and decidedly different, interpretation of Pinot Noir.

On the surface one might surmise this wine to resemble a non-sparkling version of a *Blanc de Noir*. While both wines rely on Pinot Noir's adaptive qualities for intriguing wines to be made, at the Y intersection Philtrum veers onto the road less travelled.

As with all white wines, aromatics play a significant role in the overall statement they will make- Philtrum is no exception. A virtual smorgasbord of fresh, vibrant perfumes waft from the glass. Initially, delicate high-toned orchard flowers & fruits tease poetically, then give way to zesty white currants & raspberries and a finishing kiss of passion-fruit. The final nuance suggests as though the wine is served in a glass dusted with a pastry-chef's deft hand while crafting a fine brioche.

Once onto the palate there is a little more weight than the aromatics may suggest, though most certainly built on the textural foundation of Pinot Noir's silk. Mid-palate richness and a savory, spice-filled back palate ensure equally happy hunting grounds for the pontificators, and the hot-tubbers...or both!

Yea, it's unique.

Upbringing:

Carefully chosen sections within existing vineyards provide an ideal backdrop for the creation of Philtrum. These "sites within sites" are then farmed independently with a detailed eye for beauty, in place of brawn, within the resulting wines. Upon harvest, the morning's chill retains the skins firm texture and allows minimal skin maceration prior to the whole clusters being gravity-fed into the press. Pressing commences very gently and continues only until the juice trickling out turns from a light bronze into a subtle shade of pink; as this "squeeze" is so gentle the ultimate yield is only about half that of a typical white wine process.

Vineyards & Clones:

Hawks View: Chehalem Mtns sub-AVA (un-grafted, 23yr. old vines, Loess soils), Clones-Wadenswil & 777

Brisco (Lemelson): Yamhill-Carlton sub-AVA (Certified Organic, Sedimentary soils), Clone-114

Johnson (Lemelson): Yamhill-Carlton sub-AVA (Certified Organic, Sedimentary soils), Clone-Pommard

Details:

Harvest Dates: 09/22/14 (Hawks View), 9/23/14 (Brisco & Johnson)

Fermentations: 55%- Stainless Steel, 45%- Barrel. Fermentation length- 44 days

Whole Cluster Press: Direct to barrel & tank (no settling). Malolactic Fermentation- 57% complete

pH: 3.29, ABV: 13.3%

Ageing: 5 Months- Stainless Steel & French Oak Puncheons (25% new)

Production: 379 cases