



Chateau Bianca Winery

2006 Vin De Glace

Data Sheet

Ingredients 100% Pinot Blanc
Vineyard Andreas Vineyard
Appellation: Willamette Valley
Winemaker: Andreas Wetzel

Viticulture:

Harvest October 20, '06

Measurements Brix: 22.6
T.A.: 5.85 g/l
pH: 3.39

Rootstock: Self Rooted

Practices: Leaf pulling and cluster thinning

Soils: Bellpine and Willakenzie

Slope: Southern

Trellis: Upright Vertical

Yield: 2.5 t/acre

Winemaking:

Fermentation: 1,600 gallon closed top tanks 21 days
Temperatures < 55 degrees F. Yeast VL-1 + CY3079

Bottling June 1 + 5, 2007

Measurements Alcohol 11.2%
PH 3.48
SO2 38 ppm
R.S. 4.5%

Production: 655 cases

Released: August, 2007

Philosophy:

At Chateau Bianca Winery, our goal is to offer the consumer the best quality wine our region has to offer, while maintaining the belief that wine is not just for the rich. Four generations of winemaking heritage, combined with state of the art equipment, give us exceptional wines. Our Vin de Glace is made by manipulating nature, the partially fermented juice is frozen and then allowed to partially thaw. Once it is a desired level of sweetness and the mouth-feel is just right we filter and sterile bottle this wine. This wine is unique in that the mouth-feel is not syrupy sweet. The flavors are as fresh fruit, bright and clean. Enjoy by itself, with fresh fruits, or a wide range of desserts.