

2020 PRAIRIE SCHOOL PINOT BLANC



Prairie School Vineyard Old Mission Peninsula

Physicality dominates our vision of work, but experimentation, testing, scientific theory, and decision-making are all forms of mental labor that can be taxing in unglamorous ways. The recording and organization of tests, actions, and results are fundamental aspects of making wine. For example, over several years we have been fermenting the fruit from the Prairie School Pinot Blanc vineyard in different ways: varying temperature, vessel shape, fermentation time, etc. The results are tested against past vintages and are part of an ongoing search for definition in this vineyard.

Our goal with this wine is to find out how we can lengthen and accent the mid-palate of the wine without using additives. There are two natural methods to achieve this: aging with the yeast and leaving some residual sugar in the finished wine. Both have merits and drawbacks. In this vintage, we extended our yeast time in hopes of drawing out a little more earthy quality and broadening the structure of the wine. To keep the fruit alive, there is a touch of natural residual sugar.

THE VINEYARD

Prairie School Vineyard

Appellation: Old Mission Peninsula

Varieties: Pinot Blanc

Acreage: 1

Year Planted: 2010

Grown by: Rick and Peg Frederick



wine specs

RS: 5 g/L

PH: 3.34

TA: 7.05 g/L

ABV: 11.9%

130 cases

Aged: Stainless steel
and French Oak
puncheons

Aging window:
drink now!