



MONTINORE ESTATE

2009 Borealis

“The Northern Whites”

Tasting Notes

The brilliant straw color of this wine is a fitting introduction to the lush aroma of an exotic blend of fresh ripe fruit including citrus, honeydew and casaba melon, hints of orange blossom, yellow apple and strawberries. On the palate it opens up to ripe yellow apple, mandarin orange and fresh melon with hints of lemon zest finishing crisp and dry with lingering sweet ripe fruit character and floral notes.

The inspiration for this wine grew out of our enjoyment of wines like Albariño from Spain and Torrontes from Argentina, wines with pronounced aromatics and great fruit flavor but a dry finish. Knowing that our cool climate whites provided us with a broad range of flavors and aromas, we have been able to create a unique wine bursting with exotic aromatics and ripe fruit flavors that reflects the character of our corner of the Willamette Valley.



Technical data

45% Müller-Thurgau

24% Gewürztraminer

18% Pinot Gris

13% Riesling

Harvested Oct. 2-27 *Residual sugar* 1%

pH 3.20 *TA* 6.65g/L *Alc* 12.7%

Certification Demeter Certified Biodynamic

Certified Organic by Stellar Certification

Services

MONTINORE ESTATE

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