



MONTINORE ESTATE

2015

BOREALIS

The Northern Whites

Willamette Valley, Oregon



VINEYARD
MONTINORE ESTATE

VARIETIES
GEWÜRZTRAMINER (34%)
MÜLLER-THURGAU (30%)
PINOT GRIS (28%)
RIESLING (8%)

SOIL
LAURELWOOD
CORNELIUS

pH
3.19

TA
6.2

RESIDUAL SUGAR
1.6%

ALCOHOL
12.5%

FORMATS
750ml
20L PET KEG

WINEMAKER
STEPHEN WEBBER

RELEASE DATE
AUGUST 2016

THE WINEMAKING

The Borealis is an off-dry, aromatic white blend composed of primarily Alsatian varieties that grow on the estate vineyards at Montinore: Müller-Thurgau, Gewürztraminer, Riesling and Pinot Gris. In the winemaking process, each variety is fermented and finished separately, with decisions being made about acid and residual sugar on each individual wine. For example, the Gewürztraminer underwent 24 hour skin soak, to coax increased flavor out of the skins, while the remaining varieties were processed promptly to enhance freshness and avoid any phenolic extraction. Using a variety of yeasts, mostly indigenous, the length of fermentations and the amount of time spent on lees is varied. All of this is done in consideration of how they will work together in the final blend. Extensive blending trials are done to ensure a bright, attractive wine, with a purity of flavor, and a fine balance between residual sugar and acidity. The 2015 Borealis is Gewürztraminer dominant making up 34%, followed by Müller-Thurgau at 30%. The Müller and Riesling offer floral and delicate notes, with the Gewürztraminer and Pinot Gris provide body, texture and spice. With the warm 2015 vintage, this wine offers more tropical fruit, with good body and nice minerality, augmented by texture, spice and floral notes and a crisp, dry finish.

THE WINE

Mouthwatering and multi-dimensional, this perennial crowd pleaser is a blend of our favorite cool-climate whites: Müller-Thurgau, Gewürztraminer, Riesling and Pinot Gris. Intensely aromatic, with a nose of tropical flowers, ripe kiwi and melon, the silky soft palate is brimming with rose petals, pink grapefruit, mango and white nectarine then finishes on a high, clean note of bright key lime.



Certified Organic by Stellar Certification

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