



MONTINORE ESTATE

2010 Borealis

“The Northern Whites”

Tasting Notes

Every time we worked with this wine the winery filled with the most beautiful aroma of fresh flowers and tropical fruit. Now that it's in the bottle that theme has held true. The aroma practically covers the full fruit spectrum with notes of papaya, quince, yellow apple and hints of grapefruit and lime made all the more exotic with whiffs of jasmine and sandalwood. On the palate it starts with a slightly sweet expression of ripe fruit with a crisp acid balance and evolves to a delicious fresh finish of grapefruit and lime. This is a great wine for sipping on its own or pairing with fresh fruit and cheese.

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

34% Müller-Thurgau

15% Gewürztraminer

17% Pinot Gris

34% Riesling

Residual sugar 1.85%

pH 3.26

TA 7.0g/L

Alc 11.3%

Certification Certified Organic by Stellar
Certification Services