



2017 Pinot Gris

TASTING NOTES

Fermented in stainless steel tanks to preserve the aromatics, our 2017 Pinot Gris is the perfect wine for pairing or simply enjoying on its own. A palate of pear, peach and tangerine with slight hints of orange blossom. Pristine and perfectly balanced, our dynamic Pinot Gris is elegant and traditional, yet vibrant and fresh-faced.

HARVEST OVERVIEW

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month.

WINE ANALYSIS

Appellation : Willamette Valley
Varietal Composition : Pinot Gris
Harvest Date : October 6-11, 2017
Vineyard Source : 79% Sweet Cheeks Vineyard
21% Five Fourteen Vineyard
Bottling Date : July 11, 2018
Case Production : 2,169 Cases
Cooperage/Cellar Treatment : Slow, cool fermentation in all stainless steel. Two different yeast strains were used for complexity.

pH : 3.19 | TA : 5.9 g/L | Alcohol : 13.0% | RS : 0.52% or 5.2 g/L