



2018 Reserve Pinot Gris

TASTING NOTES

Our 2018 Reserve Pinot Gris boasts warm aromas of creme brulee and ripe Asian pear, with a bursting palate of white peach, bermagot, and vanilla wafer. Made with estate-grown fruit, this unique take on a Pinot Gris received 10 hours of skin contact prior to fermentation, imparting a beautiful rose gold hue. 70% of the wine was aged in neutral French oak for 6 months and finally blended with the remaining 30% of stainless steel aged wine, resulting in a one-of-a-kind expression of Willamette Valley Pinot Gris.

HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry and hot, resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 is sure to exhibit the typical balance, brightness and depth of fruit that are cornerstones of Oregon wine.

WINE ANALYSIS

Appellation	: Willamette Valley
Varietal Composition	: Pinot Gris
Harvest Date	: September 29, 2018
Vineyard Source	: Sweet Cheeks Vineyard
Bottling Date	: June 6, 2019
Case Production	: 216 Cases
Cooperage/Cellar Treatment	: 70% was aged for 6 months in neutral French oak; 30% aged in stainless steel

pH : 3.4 | TA : 5.85g/L | Alcohol : 14.4%