



APPELLATION
DUNDEE HILLS

VINEYARD
KNIGHTS GAMBIT

BARREL REGIME
7 MONTHS, 100% FRENCH, 20% NEW

HARVEST
September 20

T.A.
0.66 gm/100mL

PH
3.34

ALCOHOL
12.5%

CASES PRODUCED
216

2017 Pinot Gris Rosé Knights Gambit

"Rising from this copper hued beauty are wafts of Rainer cherry, nectarine, fresh cantaloupe, kiwi and baking spice. The palate is greeted by an ebullient, zesty mouthful of tart red plum, pie cherry, kumquat and dried strawberry. A lively texture and vivacious structure expand the experience."

Gary Horner, Winemaker

WINE OVERVIEW

Because Pinot Gris is a genetic mutation of Pinot Noir, it contains a significant amount of color in its skins. Traditional Pinot Gris is crafted into white wine by pressing the juice from the grapes to avoid color extraction from the skins. No red wine was added to this Pinot Gris. It's beautiful color and unique flavor profile comes from whole berry fermentation. The wine was fermented to dryness and received partial malolactic fermentation while barrel aging sur lie in 20% new French oak.

VINEYARD OVERVIEW

Plantings at Knight's Gambit vineyard began with Pinot Noir in 1988 and completed with Pinot Gris plantings in 2005. Today the vineyard contains about 34 acres planted on Jory soil, it spans 600-950 feet in elevation, and contains ten individual blocks based on clone, soil conditions and slope. The higher elevations vines ripen a bit later than the lower elevations retaining bright acidity and a fresh fruit profile.

VINTAGE OVERVIEW

Average spring temperatures set the course for a long term average start to the vintage. Bloom occurred near Father's Day, typical of the average. The summer months could be characterized as hot. Cooling during the last two weeks of harvest was a welcome relief allowing for a slowing of fruit maturation and harvest under desirable cooler conditions. Harvest for Erath began September 7 and came to a close October 19 spanning a total of six weeks. Heat accumulation was 15-20% above long term average and similar to 2013, 2014 and 2016.

The wines are a step away from the last few hot vintages and more in line with the 'classic' Oregon profile of fresh fruit, lower alcohol and moderate acidity.