



OREGON

2018 Oregon Pinot Gris

VINTAGE NOTES

- Summer temperatures soared 8-10 degrees above normal and precipitation was one of the lowest on record. The excessive heat and dryness stressed the vines.
- Fortunately, September cooled down to below average temperatures and with a few light precipitation events the vines returned to a state of incredible balance.
- Overall, this was truly an excellent vintage, one of the best in recent history.

WINEMAKING NOTES

- The style of our Pinot Gris shows purity of fruit, balance and wonderful acidity in an unadulterated “no wood, no malolactic” style.
- The attention to detail starts in the vineyards and continues to the winery.
- the goal is always to make a lively, approachable white wine that is food-friendly and indicative of the cooler growing conditions in Oregon.

TASTING NOTES

Aromatic and fruit-forward, scents of key lime, Anjou pear, juicy melon, anise and a faint pine introduce this Alsatian style Pinot Gris. Melon, honey crisp apple, gooseberry and citrus pith linger on the round, full palate. Clean and quenching on the finish, this is a deliciously versatile sipper!

TA: 0.55 gm/100mL

PH: 3.35

ALCOHOL: 14.0%

BLEND: Pinot Gris.

CASE PRODUCTION:

39221