



TA: 0.51g/100 mL

PH: 3.46

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.39 g/100 mL

BLEND:

60% Gewürztraminer, 40% Pinot Gris

## COLUMBIA VALLEY

# 2019 Gewürztraminer and Pinot Gris "Spicy Pig" Blend

### VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild with very few periods of excessive heat, followed by cooler fall temperatures, ideal for developing beautiful fruit flavors and aromas.

### VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

### WINEMAKING NOTES

- The juice was fermented for three weeks in stainless steel.
- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

### TASTING NOTES

“This is one name I actually came up with! In German Gewürtz means “spicy” and PIG is our 3 letter code for Pinot Gris... so my eclectic blend of Gewürtztraminer and Pinot Gros is my Spicy Pig! Lychee flavors from the Gewürtztraminer commingle with the round, melon flavors of the Pinot Gris. Oink, oink!” – Bob Bertheau