



TA: 0.61 g/100mL

PH: 3.32

ALCOHOL: 13%

BLEND:

100% Pinot Gris

## OREGON

### 2020 Oregon Pinot Gris

#### VINTAGE NOTES

- The growing season began with an uncomplicated April bud break. May and June were cooler and wetter than normal, causing a lower fruit set which reduced grape yields state-wide.
- July and August were classically warm and dry and combined with an early September heat spike, propelled us into an astonishingly early harvest.
- Shortly after harvest began, smoke from regional wildfires influenced the harvest cutting it short.
- Fortuitously, fruit harvested to that point was of exceptionally high quality.

#### VINEYARD NOTES

- Sourced from an array of prime Oregon Pinot Gris vineyard sites within the Willamette and Umpqua valleys.
- Vineyard sites are selected to provide a fruit forward style with an array of complementary tropical and stone fruit aromas and flavors.

#### WINEMAKING NOTES

- The style of our Pinot Gris shows purity of fruit, balance and wonderful acidity in an unadulterated “no wood, no malolactic” style.
- Gentle whole cluster pressing, cool temperature stainless steel tank fermentation and no oak to preserve freshness of flavors and aromas.
- The goal is always to make a lively, approachable white wine that is food-friendly and indicative of the cooler growing conditions in Oregon.

#### RECOMMENDED FOOD PAIRINGS

- Pair this Pinot Gris with most fish and seafood dishes especially baked salmon, vegetarian dishes, lighter meats such as poultry and pork, or simply as an aperitif.

#### TASTING NOTES

Captivating aromas of white peach, yellow rose and flamboyant peony lead to a fruit packed mouthful of expressive tropical fruit flavors, with textures that persist in waves of satisfaction.