



TA: 0.58 g/100 mL

PH: 3.37

ALCOHOL: 13%

BLEND:

98.2% Pinot Gris, 1.8% Pinot Blanc

OREGON

2021 Oregon Pinot Gris

VINTAGE NOTES

- The growing season began with March and April being drier than normal. Bud break exploded on April 15, consistent with long term averages.
- June produced record setting high temperatures though the vines tolerated the heat, well.
- July, August and early September were warm and dry. The balance of September and October cooled off allowing for harvest to proceed in an even and controlled manner.

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 of Pinot Gris with 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

Aromas of melon, poached pear, and white flower-scented talc offer an alluring introduction to this sumptuous Pinot Gris. A creamy mouthful of pineapple, Meyer lemon and shortbread offers a pleasingly plush palate that finishes up-tempo and bright.