



TA: 0.66 g/100mL

PH: 3.52

ALCOHOL: 13.0%

RESIDUAL SUGAR: 0.2 g/100 mL

BLEND: 100% Pinot Gris

CASE PRODUCTION:

1525

YAKIMA VALLEY

2023 Limited Release Pinot Gris

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

VINEYARD NOTES

- 75% of the fruit was sourced from Hogue Ranches within the Yakima Valley AVA.
- The Yakima Valley's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor.

WINEMAKING NOTES

- Pinot Gris grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style.
- A cool three-week fermentation in stainless steel tanks enhanced the floral and citrus characters.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.

TASTING NOTES

Back by popular demand, I present to you our limited release Pinot Gris. This wine strikes a balance between freshness and richness. Enjoy the hints of pear and luscious melon along with a balanced finish. – Taylor Butterfield, Winemaker