



TA: 0.68g/100mL

PH: 3.41

ALCOHOL: 13%

CASE PRODUCTION:
835

YAKIMA VALLEY

2024 Limited Release Pinot Gris

VINTAGE NOTES

- Despite extreme cold weather in January, the majority of vineyards across Washington demonstrated remarkable resilience, with minimal winter damage and normal yields.
- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- Favorable harvest conditions, with warm days and cool nights, created an ideal balance of tannin and acidity, leading to exceptional fruit quality.
- Both red and white varietals thrived under spectacular ripening conditions producing decadent, intense and well-balanced wines.

VINEYARD NOTES

- 95% 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.
- 70% fermented in stainless steel tanks. 20% in a neutral oak oval foudre and 10% in neutral barrel for 5 months.
- 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