



2012 Pinot Gris Willamette Valley

The Vintage:

The 2012 growing season saw average temperatures but plenty of rainfall in the spring and early summer which delayed the vines significantly. We had a late bud-break again (end of April) but the vintage was 'saved' by moderately warm summer weather and a record breaking 90 day dry spell that extended into mid October. Because of this shift in the growing season we experienced an average timing of harvest (Oct 7th – Oct 28th). This resulted in concentrated, juicy, high acid wines with mature phenolics and plenty of complexity due to the grapes extended 'hang-time'.

The Wine:

The Pinot Gris is our only wine made from purchased fruit. The fruit is sourced from Methven Vineyards in the Eola Hills. We prefer to pick on the earlier side of ripeness to retain as much acid as possible in the final wine while still promoting ripe flavors. Neutral French oak barriques are used for primary fermentation and aging. While the neutral oak will not add any oak flavors, it will allow the wine to breath during fermentation, which adds to mouth feel by increasing texture and richness. The wine was further aged in neutral French oak for six months and allowed to partially go through malolactic fermentation for balance. This wine was bottled May 7th, 2013.

Brix° at harvest 21.5°

pH 3.19

TA 8.8

Alc. 12.6%

240 cases produced

