



2013 DRUESKALL PINOT GRIS

PHILOSOPHY:

THE DRUESKALL ("GRAPE SKIN" IN NORWEGIAN) IS A SKIN FERMENTED WHITE WINE MADE FROM THE PINOT GRIS GRAPE. OUR GOAL IS TO CRAFT A WINE THAT HAS THE STRUCTURE OF A RED WINE COMBINED WITH A FULL RANGE OF TERTIARY WHITE WINE AROMAS, WHICH ALLOWS FOR A VERY VERSATILE PAIRING ON ANY TABLE. WE CONTINUE TO REFINE THE VINIFICATION OF THIS WINE, INCORPORATING BOTH WHOLE BERRY FERMENTATION AND CARBONIC MACERATION, WITH THE DURATION OF SKIN CONTACT RANGING FROM 10 TO 30 DAYS. AFTER FINISHING PRIMARY FERMENTATION, THE WINE IS PRESSED THEN AGED FOR IN BARRIQUE, TO COALESCE FRUIT, TANNIN, AND ACIDITY BEFORE BOTTLING THIS COMPLEX AND EXOTIC EXPRESSION OF WILLAMETTE VALLEY PINOT GRIS.

THE VINTAGE:

WE HAD AN EARLY BUD-BREAK AND CONSISTENT WARM TEMPERATURES THROUGHOUT THE SUMMER. IN LATE SEPTEMBER, HOWEVER, MOTHER NATURE THREW US A CURVEBALL IN THE FORM OF A SIX-INCH TORRENTIAL DOWNPOUR OVER FOUR FORGETTABLE DAYS, REFERRED TO IN THE WINE INDUSTRY AS THE GREAT 'MONSOON'. DESPITE THE CHALLENGE OF THIS UNSEASONABLE WEATHER EVENT THE FRUIT HELD UP REMARKABLY WELL. IN HINDSIGHT, THE MONSOON ALSO HAD ITS ADVANTAGES BECAUSE IT REPRESENTED A WELCOMED SHIFT IN WEATHER PATTERNS. THE DAYTIME TEMPERATURES DROPPED SIGNIFICANTLY AFTER THE RAINS, SLOWING DOWN THE RIPENING PROCESS. THIS WAS A MUCH-NEEDED CHANGE AFTER HAVING EXPERIENCED A VERY WARM SUMMER WITH ACCELERATED RIPENING. THE COOLING PROVIDED US WITH ANOTHER THREE TO FOUR WEEKS OF "HANG-TIME" FOR OUR GRAPES, GIVING THEM TIME TO DEVELOP MORE COMPLEX FLAVORS.

PRODUCTION NOTES:

THE COMBINATION OF DESTEMMED AND CARBONIC MACERATION VARIES BY VINTAGE, BASED ON THE QUALITY AND RIPENESS OF THE FRUIT FROM THE ESTATE. IN 2013, 70% OF THE FRUIT WAS DESTEMMED AND FERMENTED WITH NATIVE YEASTS ON THE SKINS IN A SMALL OPEN-TOP FERMENTER FOR 16 DAYS. IT WAS PRESSED UPON DRYNESS, THEN AGED IN THREE NEUTRAL FRENCH OAK BARRELS FOR 10 MONTHS. THE REMAINING 25% OF THE FRUIT WAS CAREFULLY PLACED - WHOLE CLUSTER - IN TWO CONCRETE EGGS WHERE IT WENT THROUGH CARBONIC MACERATION FOR 21 DAYS, BEFORE IT WAS PRESSED AND AGED FOR 10 MONTHS IN A NEUTRAL FRENCH OAK BARREL. ALL FOUR BARRELS WERE BLENDED PRIOR TO BOTTLING, UNFILTERED & UNFINED.

PRODUCTION: 96 CASES PRODUCED

ALCOHOL: 11.8%