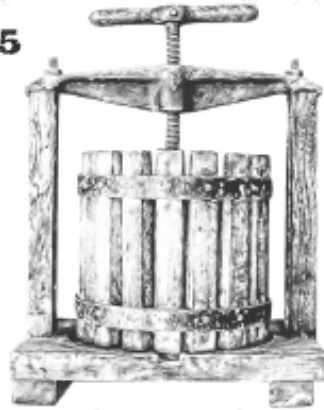


# Farmlands

2015



Pinot Gris  
Willamette Valley

ALC. 12.9% BY VOL.

## ***Philosophy:***

This 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 ferment this wine on its skins and stems, 100% whole cluster and allowing the carbonic maceration to exude its full range of aromatic and textural components. After fermentation, we put the wine to neutral barrel to coalesce fruit, tannin, and acidity before bottling this complex and exotic expression of Willamette Valley Pinot Gris.

## ***The Vintage:***

The 2015 growing season was warmer than the average throughout the valley. We were thankful for our strong winds from the Van Duzer Corridor, which bring us a nice cooling effect in the heat of the afternoon. With one of the warmest, driest summer's on record in Oregon, we focus heavily and rely on our soils to hold moisture to unlock nutrients in the soil and transport them to the grapes. Despite the warmer season, the 2015 fruit retained a bright natural acidity, offering focus and vibrancy to each of the wines.

## ***Production Notes:***

This bottling was the sole expression of one large format vessel of our 100% carbonic, skin contact, estate-grown Pinot Gris. The fruit was handpicked, then carefully placed - whole cluster - in an egg where it went through carbonic maceration for 4 weeks. After the native yeasts finished the primary fermentation, the wine was pressed and aged for 10 months in a neutral 100gallon barrel. In August of 2016, the wine was bottled, unfiltered & unfined, and then left to bottle age for an additional year to further coalesce in bottle.

**Production:** 41 cases produced

**Alcohol:** 12.9%