



2015 PINOT GRIS WILLAMETTE VALLEY

VINTAGE NOTES

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

THE PINOT GRIS IS OUR ONLY WINE MADE FROM PURCHASED FRUIT. THE FRUIT IS SOURCED FROM HOLMES GAP VINEYARD, JUST OVER THE FENCE AS THEY ARE OUR DIRECT NEXT-DOOR FARM NEIGHBOR. 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 BREATHE DURING FERMENTATION, WHICH ADDS TO MOUTH FEEL BY INCREASING TEXTURE AND RICHNESS. THE WINE WAS FURTHER AGED IN NEUTRAL FRENCH OAK FOR SEVEN MONTHS AND ALLOWED TO GO THROUGH MALOLACTIC FERMENTATION FOR A NICE SMOOTH MOUTH FEEL.

PRODUCTION: 221 CASES

ALCOHOL: 12.9%

pH: 3.20

TA: 7.0