



PINOT GRIS
ESTATE
WILLAMETTE VALLEY

2016 PINOT GRIS “ESTATE”

VINTAGE NOTES

MUCH LIKE 2014 & 2015, 2016 WAS ANOTHER EARLY YEAR HERE IN THE WILLAMETTE VALLEY. WITH A BUDBREAK IN EARLY APRIL AND A WARM SPRING, THE GROWING SEASON KICKED OFF AND THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. WE ARE ALWAYS THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. DESPITE THE WARMER SEASON, THE 2016 FRUIT RETAINED A BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

PRODUCTION NOTES

THE PINOT GRIS IS MADE ENTIRELY FROM OUR OWN BIODYNAMIC® ESTATE GROWN FRUIT. WE PREFER TO PICK ON THE EARLIER SIDE OF RIPENESS TO RETAIN AS MUCH ACIDITY AND FRESHNESS AS POSSIBLE IN THE FINAL WINE WHILE STILL PROMOTING RIPE FLAVORS. WE PRESS THE JUICE AND FERMENT IN NEUTRAL FRENCH OAK BARRIQUES FOR PRIMARY FERMENTATION AND SECONDARY (MALOLACTIC) FERMENTATION. OUR GOAL WITH FERMENTING THIS WINE IN NEUTRAL OAK, IS TO ALLOW THE WINE TO STAY IN CONTACT WITH ITS LEES AND BREATH DURING FERMENTATION, WHICH ADDS TO MOUTH FEEL BY INCREASING TEXTURE AND RICHNESS — WITHOUT IMPARTING ANY OAK FLAVORS. THE WINE WAS AGED SUR LIE FOR 10 MONTHS BEFORE BEING BOTTLED ON AUGUST 3RD, 2017.

PRODUCTION: 77 CASES

ALCOHOL: 13.6%

pH: 3.44

TA: 5.8