



2016 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 21 TO 45 DAYS. AFTER FINISHING PRIMARY FERMENTATION, THE WINE IS PRESSED THEN AGED FOR ~18 MONTHS IN BARRIQUE, TO COALESCE FRUIT, TANNIN, AND ACIDITY BEFORE BOTTLING THIS COMPLEX AND EXOTIC EXPRESSION OF WILLAMETTE VALLEY PINOT GRIS.

THE VINTAGE:

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 COMBINATION OF DESTEMMED AND CARBONIC MACERATION VARIES BY VINTAGE, BASED ON THE QUALITY AND RIPENESS OF THE FRUIT FROM THE ESTATE. IN 2016, 50% OF THE FRUIT WAS DESTEMMED AND FERMENTED WITH NATIVE YEASTS ON THE SKINS IN A SMALL OPEN-TOP FERMENTER. IT WAS PRESSED UPON DRYNESS, THEN AGED IN TWO NEUTRAL FRENCH OAK BARRELS FOR 18 MONTHS. THE REMAINING 50% OF THE FRUIT WAS CAREFULLY PLACED - WHOLE CLUSTER - IN AN EGG WHERE IT WENT THROUGH CARBONIC MACERATION FOR 32 DAYS, BEFORE IT WAS PRESSED AND AGED FOR 18 MONTHS IN TWO FRENCH OAK BARRELS. ALL FOUR BARRELS WERE BLENDED PRIOR TO BOTTLING, UNFILTERED & UNFINED.

PRODUCTION: 97 CASES PRODUCED

ALCOHOL: 13.5%