

TASTING NOTES

The bouquet offers fresh pear, pineapple, grapefruit and honeysuckle. The wine bursts from the start with round, juicy flavors that mirror aromas with the addition of Meyer lemon, honeydew melon and jasmine followed by bright acidity that gives the wine freshness for a clean, crisp, lingering finish.

Peak drinkability: 2021 - 2024

TECHNICAL DATA

Grape Type: Pinot Gris

Clone: Colmar

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: Sep. 23 - Oct. 14, 2020

Harvest Statistics

Brix: 22.1°

Titrateable acidity: 7.20 g/L

pH: 3.23

Finished Wine Statistics

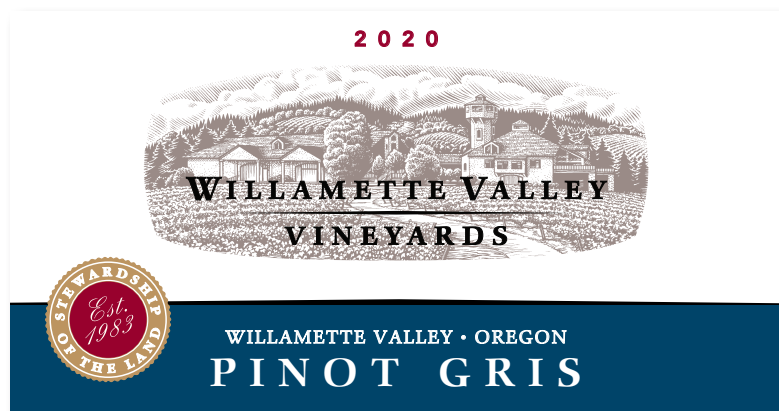
Alcohol: 13.3%

Titrateable acidity: 7.06 g/L

pH: 3.25

Fermentation: Stainless steel tanks

Bottling Date: April - July 2021



VINTAGE FACTS 2020

A mild and dry winter in 2019-20 was followed by a dry growing season. Rain during bloom reduced the crop size by 38% on average, which is the lowest in Oregon winemaking history. Following bloom, we had a beautiful growing season, with warm and dry conditions. When we have a low yielding vintage, the wines are very concentrated in color, tannins and body. Heat stress during the summer was moderate and pest and disease pressure was low.

Just as the grapes started to ripen, major wildfires grew in Oregon due to an unusually dry, east wind. The fires burned to within 20 miles east of the Estate Vineyard, but over an hour away from Elton Vineyard and Bernau Estate Vineyard, and almost 2 hours away from Tualatin Estate Vineyard. The expansive size of the Willamette Valley and that our vineyards are scattered throughout are a clear advantage for fruit sourcing. As all of our estate vineyards are north of the Estate winery, they lay outside the Beachie Creek Fire that started in the Opal Creek Wilderness.

Once the smoke lifted, we went to each site to test individual blocks by conducting micro fermentation trials to assess the condition of the fruit. We learned our sites were largely unimpacted; however, there were some growers we did not work with due to the conditions of their grapes as their sites were closer in proximity to the fires.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. The smoke extended the season. The daytime temperatures in some areas barely cracked 60 degrees, halting sugar ripeness, but continuing physiological ripeness where things like flavors and tannins develop. Much of the tannins come from the seeds and 2020 had a higher level of brown seeds, so the resulting wines have complex nutty, spicy and earthy qualities.

WINEMAKING NOTES

Depth of extract, richness, big mouthfeel but with elegance and ability to age. The grapes were picked at peak ripeness and the whole clusters were then lightly pressed. The must was cold settled and racked to another stainless steel tank where it was inoculated with 3 special strains of yeast which promote a rich mouth feel. Fermentation lasted approximately 5 weeks at 55-60 degrees F. The wine was sur-lie aged, stirring the tank twice monthly.

FOOD & SERVING SUGGESTIONS

Our go-to white wine for seafood, enjoy with fresh Dungeness crab, grilled salmon, marinated shrimp or other light fish with a citrus or miso glaze. Also, enjoy with poultry like pesto baked chicken or Thai chicken lettuce wraps, seasonal salads and medium cheeses.

