



TASTING NOTES

Aromas of nectarine, tangerine, lime zest and elderflower lead to a medium-bodied palate revealing fresh flavors of green apple, lychee, honeydew and pineapple. The wine features a beautiful balance between fruit flavors, refreshing acidity, and a satisfying crisp and lingering finish.

Peak drinkability 2019 - 2021.

TECHNICAL DATA

Grape Type: Pinot Gris, Colmar Clone

Appellation: Willamette Valley

Soil Type: A variety of Willamette Valley soils including Jory (iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: Sept 18 - Oct 24, 2018

Harvest Statistics

Brix: 21.2° - 22.2°

Titrateable acidity: 5.83 - 8.70 g/L

pH: 3.09 - 3.15

Finished Wine Statistics

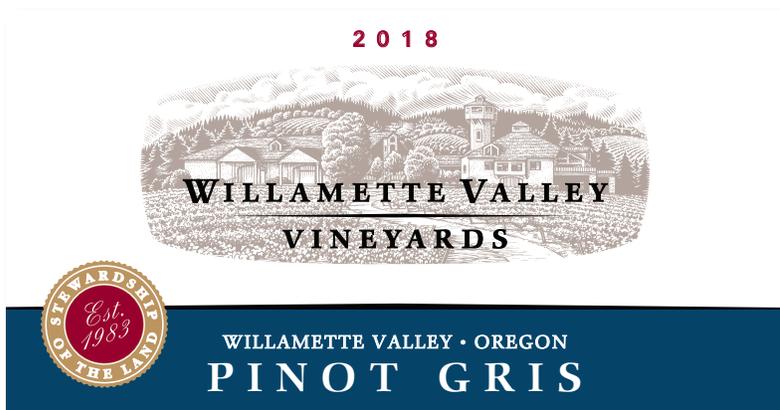
Alcohol: 13.1%

Titrateable acidity: 6.75 g/L

pH: 3.19

Fermentation: Stainless Steel Tanks

Bottling Date: May & June, 2019



VINTAGE FACTS 2018

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years' prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Ideal conditions like this occurred throughout Oregon in 2018.

Late bud break was due to a slightly wet and cooler April in 2018. Bloom in veraison caught up quickly and was close to average across the state. While there was low bird pressure, there were enormous amounts of yellow jackets, which points to a mild winter with temperatures not cold enough to keep the insect populations down.

Harvest was slow and steady in Oregon resulting in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average.

Bree Stock MW, Oregon Wine Board Education Manager said: "The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity."

Courtesy of Oregon Wine Board.

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

Drink this refreshingly dry white wine as an aperitif or with a variety of food pairings from salads to seafood including salmon, oysters, crab and chowder. Also a nice answer to Asian and Thai influenced dishes.

