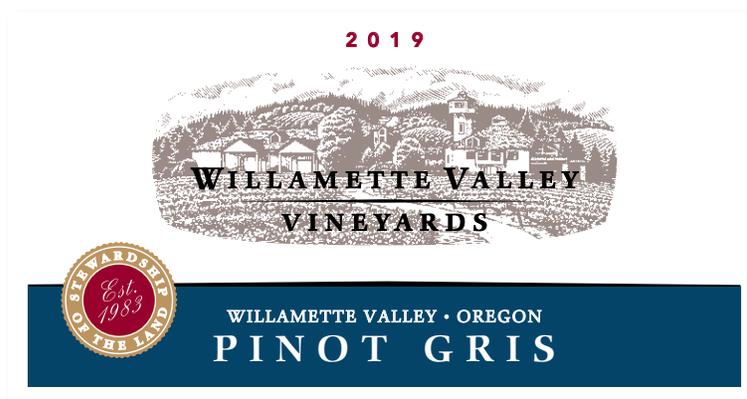


## TASTING NOTES

Bursting with fresh pear, green apple and citrus, the nose is accented by a hint of vanilla. Entry on the palate offers juicy flavors that mirror aromas with the addition of honeydew melon and jasmine tea. With a bright medium-bodied profile, the wine is clean, crisp and refreshing.

Peak drinkability: 2020 - 2023.



## 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. 16 - Oct. 4, 2019

### Harvest Statistics:

**Brix:** 20.3°

**Titrateable acidity:** 9.45 g/L

**pH:** 3.20

### Finished Wine Statistics

**Alcohol:** 12.5%

**Titrateable acidity:** 6.89 g/L

**pH:** 3.24

**Fermentation:** Stainless Steel Tanks

**Bottling Date:** June – July 2020

## VINTAGE FACTS 2019

A relatively mild early winter in 2018 was followed by a cold and wet second half of winter in 2019 and then a wet, but warm spring. The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer than average heat spikes. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions. Degree-day totals for 2019 ended up similar to 2012 and 2018, marked by the lowest heat accumulation experienced in September and October since 2007. Phenological timing and interval lengths were similar to observations in 2018 averaging April 16th for bud break, June 8th for bloom, August 14th for véraison, and September 27th for harvest. The cool vintage came largely from substantially lower maximum temperatures while minimum temperatures were near average to slightly above average.

*Courtesy of Gregory V. Jones, Linfield College Evenstad Center for Wine Education.*

## 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 a commercial strain 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

Light fare including baked chicken, summer salads, seafood with citrus glazes or cream sauces, grilled salmon and medium cheeses.

