

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

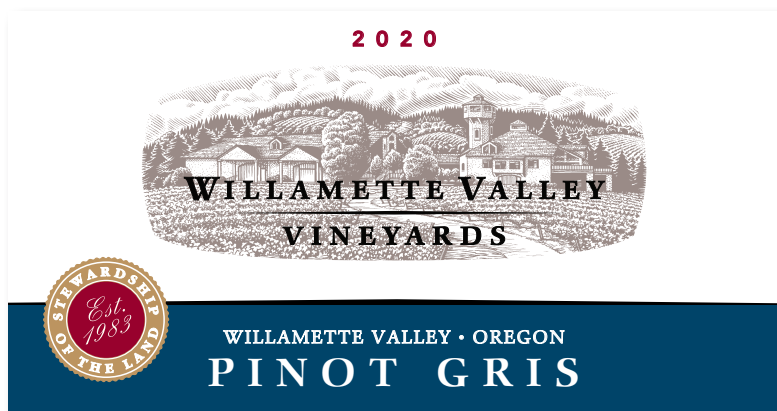
Alcohol: 13.3%

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.

The expansive size of the Willamette Valley and the fact that our vineyards are scattered throughout were a clear advantage for fruit sourcing after the wildfires this season; our sites were largely unimpacted.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. In mid-September, 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.

