

2022 PINOT GRIS

VINTAGE FACTS 2022

Following a relatively warm winter, the spring of 2022 will be remembered for frost impacts and prolonged cool and wet conditions into mid-June. In Oregon, the winter was the eighth warmest on record. The vines were slow to recover but experienced nearly ideal conditions during bloom, leading to a much larger than anticipated fruit set. The rest of the summer provided ample warmth, with certain areas experiencing a record-breaking stretch of eight days over 95 degrees in late July, but very little heat stress.

The 2022 growing season in the Pacific Northwest from April through October was a whiplash from a cool and wet spring to one of the driest and warmest ripening periods on record. When bloom finally arrived, it did so during a moderate heat spike but under mostly clear skies, resulting in a great fruit set and ultimately very large clusters. As a result, fruit thinning was very important. The lack of growth that we had during the cool April delayed ripening and a late harvest period.

Harvest occurred in glorious conditions. A run of days with temperatures above 80 degrees in early October was welcome. Thankfully, the clear weather held and allowed the grapes to improve flavor and quality. Willamette Valley Vineyards' harvest concluded on October 31st. The Pinot Noir yields were especially fruitful with great potential. It was the largest harvest to date for Willamette Valley Vineyards with over 2,000 tons harvested off our estate vineyards.

Courtesy of Gregory V. Jones, CEO, Abacela Vineyards and Winery.

WINEMAKING NOTES

The vision of this wine focuses on aromas and flavors of apple, pear and citrus that can age into honey and baking spice. This refreshing wine, dry and crisp with balancing, but not searing, acidity – finishes round and drinks easy. The grapes were picked at peak ripeness and the whole clusters were then lightly pressed. The must was cold-settled and racked to stainless steel tanks where it was inoculated with a strain of yeast that promotes fruit-forward crispness and a rich mouthfeel. Fermentation lasted approximately five weeks at 55-60 degrees F. The wine was sur lie aged.



TECHNICAL DATA

Grape Type: Pinot Gris

Appellation: Willamette Valley

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

Harvest Date: October 5 – 17, 2022

Harvest Statistics

- **Brix:** 20.7° – 21.9°
- **Titrateable Acidity:** 7.45 g/L
- **pH:** 3.27

Finished Wine Statistics

- **Alcohol:** 12.5%
- **Titrateable Acidity:** 7.047 g/L
- **pH:** 3.35
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: February 2023

TASTING NOTES

The wine gracefully incorporates blonde tones with lucidity in the glass. Aromas of guava, passion fruit and honeysuckle balance with a natural minerality from the local terroir. The fresh flavors of golden apple, pear and melon invite the consumer to experience both aroma and taste in tandem. The perceived sweetness and natural acidity show a balance to the wine with a rich, mid-palate, lingering finish.

Peak Drinkability: 2023 – 2026

FOOD PAIRINGS

Enjoy this refreshing dry white wine as an aperitif or with various food pairings including Oregon Dungeness crab, grilled salmon and baked white fish with basil tapenade. Seasonal salads and medium cheeses.



JAMES SUCKLING.COM

