

# 2023 PINOT GRIS

## VINTAGE FACTS 2023

2023 in the Willamette Valley began with a very cold, dry winter followed by a short, wet spring. The cooler weather led to a late bud break around April 27th through May 1st, two to three weeks behind average. It quickly warmed up and accelerated the time between bud break and bloom. Similar to the 2011 vintage, bud break was short, with flowering happening in a single week. A hailstorm during the flowering period led to lower yields for the 2023 vintage. Lower yielding vintages tend to produce wines that are very concentrated in color, tannins and body.

The summer was ideal with temperatures staying around 80 degrees. A heatwave from August 13th - 16th reached temperatures over 100 degrees in certain areas and quickly broke. The berries on the vine were at the tail end of veraison during the heatwave and were able to handle most of the heat stress. It caused an increase in sugar levels in September, just in time for harvest.

With a record yield from our estate vineyards in 2022, the 2023 harvest reflected the typical vineyard cycle of a lower yield after a high yield. Picking began around the first week of September and finished in late October. Temperatures stayed ideal until the last week of September when rain arrived. Growers either worked through the rain to finish their harvest or paused until it passed the following week. Intermittent rain followed throughout the rest of the harvest. Willamette Valley Vineyards brought in 90 percent of its grapes by this period. Although it was a challenging vintage with lower yields, winemakers are excited about how this unique vintage will display.

## 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 lightly pressed. The must was cold-settled and raked 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:** Sept. 16 – Oct. 19, 2023

### Harvest Statistics

- **Brix:** 20.7° – 21.9°
- **Titrateable Acidity:** 5.652 g/L
- **pH:** 3.36

### Finished Wine Statistics

- **Alcohol:** 12.9%
- **Titrateable Acidity:** 6.794 g/L
- **pH:** 3.28
- **Sulfate Level:** low
- **Fermentation:** Stainless steel tanks
- **Bottling Date:** February 2024

## TASTING NOTES

Pale yellow in color, the soft aromatics of blossom, lime-citrus and pear lend to a fresh and fruit-driven Pinot Gris. The palate is off-dry and the alcohol and body are in balance, providing ripe flavors of apple, yogurt, melon and wet stone. A new vintage is produced each year to retain the juicy natural flavors.

**Peak Drinkability:** 2024 – 2027

## FOOD PAIRINGS

Drink this refreshing white wine as an aperitif or with diverse food pairings from salads to seafood, including salmon, shrimp, crab and chowder.



# 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.

