

2024 PINOT GRIS

VINTAGE FACTS 2024

The 2024 growing season in the Willamette Valley was on par with long-term averages. A wet winter was followed by a moderate spring and summer, with bud break occurring on April 15th.

A stormy May followed by higher temperatures, including a short heatwave in July that reached 100 degrees Fahrenheit, led to high humidity and a small boost in sugar levels. Vineyard stewards were prepared and proactive, so the vines avoided most negative impacts of the humidity, and the fruit increased in vigor. A warmer-than-average August helped the fruit catch up before cooler weather returned. The fruit matured naturally and reached its full potential thanks to the moderate, low-stress growing season.

Harvest began on September 23rd, later than average, with intermittent rain throughout the season. Harvest finished at the end of October, with the fruit showing an impressive balance of flavor, acid and ripe tannins. Our winemakers are excited about how this exceptional vintage displays.

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 is dry and crisp, with balancing but not searing acidity. It finishes round and drinks easily. The grapes were picked at peak ripeness and the whole clusters were 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 lee 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. 27 – Oct. 12, 2024

Harvest Statistics

- **Brix:** 22.8°
- **Titrateable Acidity:** 5.43 g/L
- **pH:** 3.42

Finished Wine Statistics

- **Alcohol:** 13.3%
- **Titrateable Acidity:** 7.546 g/L
- **pH:** 3.27
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: April 17, 2025

TASTING NOTES

Pale lemon in color, delicate aromas of citrus zest, honeydew and apple play on the nose. A dry palate with flavors of pear, honeysuckle and lemongrass, carrying a lingering acidity, medium body and soft finish.

Peak Drinkability: 2025 – 2028

FOOD PAIRINGS

Drink this refreshing white wine with seafood and Asian dishes like macadamia nut-crusted Mahi Mahi, sashimi or spicy Mongolian chicken.

