

WILLAMETTE VALLEY VINEYARDS



2016 Pinot Gris

Tasting Notes

Aromas of peach, pineapple and honeysuckle lead to a medium-bodied palate revealing lush flavors of nectarine, tangerine, ruby red grapefruit and baking spice. The vibrant wine features beautiful balance between fresh fruit flavors, refreshing acidity, and a satisfying crisp and lingering finish. Peak drinkability 2017-2020.

FOOD PAIRINGS: Drink this refreshingly dry white wine as an aperitif or with a variety of food pairings from salads to seafood. Also a nice answer to Asian and Thai influenced dishes.

History of Success

- 2015 Vintage: **90 pts. & Editors Choice** | *Wine Enthusiast Magazine*
- 2015 Vintage: **Cellar Select** | *Oregon Wine Press*
- 2013 Vintage: **Gold** | *San Francisco Chronicle Wine Competition*
- 2013 Vintage: **Excellent** | *Great Northwest Wines*
- 2011 Vintage: **Double Gold** | *American Wine Society*
- 2011 Vintage: **Gold** | *San Francisco Chronicle Wine Competition*



TASTING NOTES

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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) and Missoula Flood sediment

Harvest Date: Sept 23 - Sept 30, 2016

Harvest Statistics

Brix: 22.8° - 24.7°

Titrateable acidity: 6.23 - 7.5 g/L

pH: 3.31 - 3.5

Finished Wine Statistics

Alcohol: 13.9%

Residual sugar: 6.9 g/L

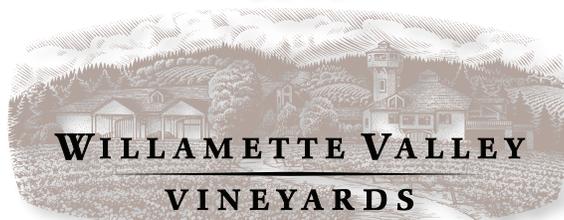
Titrateable acidity: 6.15 g/L

pH: 3.35

Fermentation: Stainless Steel

Bottling Date: August 2017

2016



WILLAMETTE VALLEY • OREGON
PINOT GRIS

2016 PINOT GRIS

VINTAGE FACTS 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

Courtesy of the Oregon Wine Board.

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-lee aged, stirring the tank twice monthly.

FOOD & SERVING SUGGESTIONS

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