

## TASTING NOTES

Straw in color, the wine opens with lush aromas of peach, honeysuckle, melon and citrus. Entry on the palate offers juicy flavors of pear, apple, nectarine and honeydew then moves into a finish that is clean, crisp and refreshing.

Peak drinkability 2018 - 2021.

## 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) including Pisolites and Missoula Flood sediment

**Harvest Date:** Sept 29 - Oct 17, 2017

**Harvest Statistics**

**Brix:** 19.8° - 23.3°

**Titrate acidity:** 5.6 - 7.81 g/L

**pH:** 3.05 - 3.31

**Finished Wine Statistics**

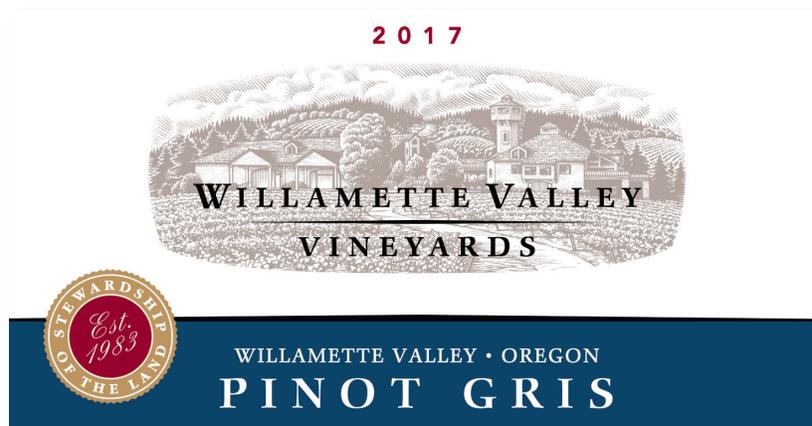
**Alcohol:** 12.8%

**Titrate acidity:** 6.44 g/L

**pH:** 3.28

**Fermentation:** Stainless Steel

**Bottling Date:** May & June, 2018



## VINTAGE FACTS 2017

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool down in early June slowed flowering through the second and third week of the month then was followed by a few days of record high temperatures. Growers statewide noted that flowering was very complete and produced a very good fruit set. Many also indicated that the warm conditions in 2016 set the stage for increased fruitfulness, producing more clusters per vine and larger clusters.

July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. The result was that August 2017 was the warmest August on record in the state and the majority of the western US. Growers noted that the heat stress did not produce much sunburn but may have delayed ripening in some varieties. There was no impact of smoke from forest fires on Willamette Valley producers, unlike Southern Oregon and the Columbia Gorge AVAs, except that the possible disadvantages of the hazy weather during early stages of ripening reduced sunlight intensity and could have caused reduced photosynthesis.

A warm early September accelerated fruit development, but was slowed by a cool down mid-month. Feeling that the harvest was going to be fast and furious, growers breathed a sigh of relief with the cooler

conditions and proceeded to have a slow and steady harvest. From grower reports, 2017 ended with near average to slightly higher than average sugar and acid levels with many touting beautiful flavors and well-balanced fruit.

*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-lie aged, stirring the tank twice monthly.

## FOOD &amp; SERVING SUGGESTIONS

Light fare including baked chicken, summer salads, seafood with cream sauces, grilled salmon and Asiago cheeses.

