

WILLAMETTE VALLEY
VINEYARDS



2015 Pinot Gris

Tasting Notes

Straw in color, the wine offers vibrant aromatics of melon, pear, golden apple, and floral blossoms. A rich mouthfeel reveals lush flavors of grapefruit, tangerine, lychee, and honey that continue through to the satisfyingly long and balanced finish.
Peak drinkability: 2016 - 2018.

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. & Editor's 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



www.WillametteValleyVineyards.com
8800 Enchanted Way SE · Turner, OR 97392 · 503-588-9463 · info@wvv.com
Jim Bernau, Founder/Winegrower

TASTING NOTES

Straw in color, the wine offers vibrant aromatics of melon, pear, golden apple, and floral blossoms. A rich mouthfeel reveals lush flavors of grapefruit, tangerine, lychee, and honey that continue through to the satisfyingly long and balanced finish.

Peak drinkability 2016-2018.

TECHNICAL DATA

Grape Type: Pinot Gris

Appellation: Willamette Valley

Vineyards: Kraemer Farms, Elton Vineyard, Estate Vineyard & Meadow View Vineyard

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 - Oct 6, 2015

Harvest Statistics

Brix: 20.1° - 24.3°

Titratable acidity: 6.3 - 9.3 g/L

pH: 3.06 - 3.25

Finished Wine Statistics

Alcohol: 13.9%

Residual sugar: 6.9 g/L

Titratable acidity: 5.2 g/L

pH: 3.53

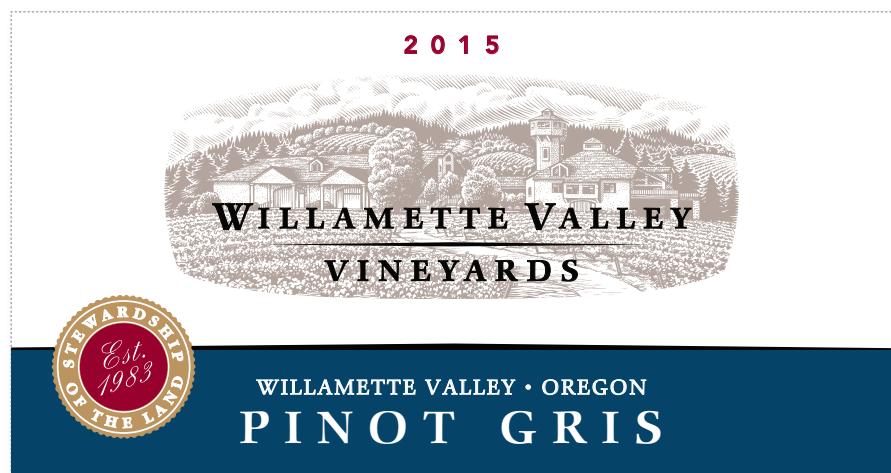
Fermentation: Stainless Steel

Yeast Strain: VL1, VL3

Bottling Date: June 2016

Release Date: July 2016

Cases Bottled: 26,000



VINTAGE FACTS 2015

The 2015 vintage began with warm weather conditions in the winter that continued throughout spring and summer. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated, balanced fruit throughout the state.

The 2015 vintage started with bud break in March, two to three weeks early depending on the site. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequently grape clusters were far larger than typical. Growers had the choice to slow down ripening by leaving extra fruit on the vine for balance. As September gave way to standard weather patterns, the decision to hang extra fruit allowed it to mature more gradually and develop extraordinary flavors that harmoniously balanced against acids.

Harvest started in September and in full swing by the second week of September, making 2015 one of the earliest harvests on record. The growing conditions from bud break through harvest paved the way for virtually pristine fruit with minimal signs of disease and no fear of pest or bird effects. Some sites did experience sunburnt grapes. *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

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.

