

Tasting Notes

Straw in color, our Pinot Gris has lush aromatics of citrus and tropical fruit. A rich mouthfeel reveals vibrant flavors of tangerine, grapefruit, kiwi and white flowers and concludes with a satisfying fresh, clean finish. Peak drinkability 2015-2017.

Technical Data

Grape Type: Pinot Gris

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: September 19 - October 4, 2014

Harvest Statistics

Brix: 22.6° - 24.7°

Titrateable acidity: 5.50 - 6.70 g/L

pH: 3.30 - 3.47

Finished Wine Statistics

Alcohol: 13.9%

Residual sugar: 7.1 g/L

Titrateable acidity: 9.15 g/L

pH: 3.23

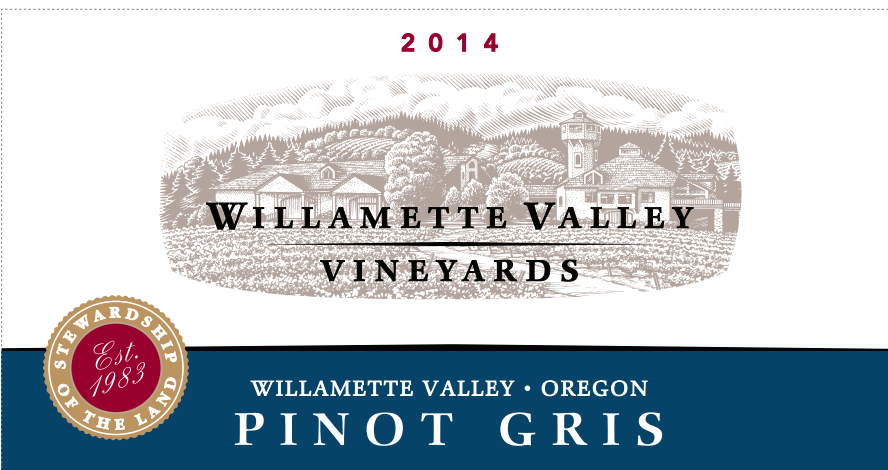
Fermentation: Stainless Steel

Yeast Strain: VL1, VL3

Bottling Date: July 2015

Cases Bottled: 24,033

Release Date: July 2015



Vintage Facts 2014

The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit.

The vintage's milestones averaged two weeks early from bud break through harvest, with some sites and varieties maturing as much as three weeks early. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set. The result was large clusters that ripened evenly over the course of the warm, dry summer. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 2006. This record was broken not by the daytime highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison without putting heat stress on the vines.

Harvest began around Sept. 12, roughly two weeks earlier than normal, although some of the warmer sites began during the first week of September. Conditions remained mostly dry through September with some rain at the end of the month. However, the rains this year were viewed as more of a nuisance than an actual problem or challenge, and ultimately helped to reduce pH levels and lower the rapidly rising sugar accumulation. Growers were able to harvest fruit in almost pristine conditions with no signs of disease and minimal fear of pest or bird effects. Most wineries are reporting higher than normal yields that resulted from larger than normal clusters. However, a freeze in December

2013 impacted some regions and sites, resulting in some bud and vine damage.

This vintage highlights concentrated, well-balanced red wines while offering a wonderful purity of fruit and complex flavors in the whites. Overall the vintage will be known for its excellent aging potential, lower alcohols, balanced acidity and overall concentration. 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 and Serving Suggestions

This layered and well-balanced wine is a great accompaniment to a variety of foods including Grilled Halibut with Mango Salsa, Chicken Piccata or Saffron Rice with Honey and Raisins.