

2024 PINOT GRIS *Estate*

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.

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 67 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

Tualatin Estate Vineyard: Established in 1973, the vineyard is covered with Laurelwood soil that formed over thousands of years on layers of wind-blown glacial silt called loess. High concentrations of rusted iron balls, known as pisolites, riddle the top layer and are caused by the weathering of minerals in the soil.

Elton: In 2006, *Wine & Spirits* listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by *Wine Press Northwest*. Planted in 1983, the vineyard now includes 60 acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

Loeza: Planted in 2016 and named in honor of our Vineyard Manager Efren Loeza and his family for their contributions to the Oregon wine industry, this vineyard features a gentle south-facing and a steeper north-facing slope with Helvetia and Cornelius silt loam soils. The rain catchment pond preserves groundwater and creates a sustainable watering system.

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 lie aged.

TECHNICAL DATA

Grape Type: Pinot Gris

Clones: 1, 152, 309

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: Sept. 27 – Oct. 4, 2024

Harvest Statistics

- **Brix:** 24.5°
- **Titrateable Acidity:** 4.91 g/L
- **pH:** 3.51

Finished Wine Statistics

- **Alcohol:** 13.7%
- **Titrateable Acidity:** 7.546 g/L
- **pH:** 3.27
- **Sulfate Level:** low
- Fermentation:** Stainless steel tanks
- Bottling Date:** May 13, 2025

TASTING NOTES

Pale straw in color, the wine opens with soft aromas of jasmine, almond, pear and kiwi. The citrus forward flavors are balanced with a fresh acidity, creating notes of gooseberries, wet stone, green apple and honeysuckle. Time spent on the lees adds a rich texture and a round mouthfeel.

Peak Drinkability: 2025 – 2027

FOOD PAIRINGS

Enjoy this refreshing white wine with a variety of dishes, from Tuscan grilled trout to seasonal salads or pesto pasta.

