



VARIETAL
100% Pinot Gris

APPELLATION
100% Willamette Valley

PH
3.28

TA
5.9 g/L

ALC
13.2%

SRP
\$18.99

UPC
8 56442 00559 8

cedar + salmon

PINOT GRIS
WILLAMETTE VALLEY / 2016

TASTING NOTES

Our Willamette Valley Pinot Gris entices with zesty aromas of white peach, nectarine and a hint of lime. Vibrant lemon and lime flavors lead to subtle lychee and ginger notes in the crisp finish.

WINEMAKER NOTES

Smaller yields in 2016 gave way to Pinot Gris fruit with complex intensity. The fruit was sourced from a number of diverse vineyard sites with bracketed harvest dates. The result was a combination of ripe flavors and balanced acidity. After the fruit was harvested, it was pressed gently then racked clean to stainless steel tanks for fermentation. Fermented cool at around 55F, the juice retained its freshness and purity that it had started with. Minimal racking post fermentation and blending for balance were the final steps in producing this Pinot Gris.

FOOD PAIRINGS

With bright acidity, this Pinot Gris pairs exceptionally well with a variety of dishes including a grilled zucchini salad with lemon-herb vinaigrette and shaved romano, steamed fish over a bed of shiitake mushrooms or chili lime chicken kabobs.