



cedar +
salmon

PINOT GRIS
WILLAMETTE VALLEY

VARIETAL
100% Pinot Gris

APPELLATION
100% Willamette Valley

PH
3.26

TA
6.8 g/L

ALC
13.2%

SRP
\$18.99

UPC
8 56442 00559 8

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PINOT GRIS

WILLAMETTE VALLEY / 2017

TASTING NOTES

Our 2017 Willamette Valley Pinot Gris is perfumed with stone fruit aromas like nectarine, peach and apricot. A touch of lime oil adds to the alluring aromas. This wine is crisp on the palate with hints of lemon rind and then opens up to a lovely mix of exotic fruits like kiwi fruit, mango and guava. The finish is crisp, dry and refreshing.

WINEMAKER NOTES

The 2017 growing season was a bit warmer than previous years in the Willamette Valley. This allowed Pinot Gris fruit to ripen to its full potential with fruit flavors which were more tropical and lush, giving the wine with a nice medium body. 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 55°F, 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 shitake mushrooms or chili lime chicken kabobs.