



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

cedar + salmon

PINOT GRIS

WILLAMETTE VALLEY / 2017

93

POINTS

Reminiscent of a fine Alsace style Pinot Gris, the nectar-like perfume of apricot and pear, feathered by a temperance of honeysuckle, makes a memorable introduction to this Oregon charmer.

Unctuous on the palate, the crush of ripe pear sidles with pineapple, peach and key lime which come in midway. Acid is not razor sharp, but heads that way, cutting through the sweeter side. Crisp and lean on the finish. Way over delivers.

THE TASTING PANEL - SEPTEMBER 2018

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.