



VARIETAL
100% Pinot Gris

APPELLATION
100% Willamette Valley

PH
3.94

TA
5.46 g/L

ALC
13.5%

SRP
\$18.99

UPC
8 56442 00559 8

cedar + salmon

PINOT GRIS
WILLAMETTE VALLEY / 2018

TASTING NOTES

Our 2018 Willamette Valley Pinot Gris opens in the glass with alluring stone fruit aromas of white peach, nectarine and a hint of lime oil. Crisp on the palate, this wine offers subtle notes of lemon rind and a delicious mix of exotic fruits like kiwi, guava. The finish is crisp, dry and refreshing.

WINEMAKER NOTES

The spring and summer of the 2018 growing season were some of the warmest and driest on record in the Willamette Valley. Followed by cool autumn weather, the Pinot Gris fruit ripened to its full potential with fruit flavors which were more tropical and lush. After harvest, the fruit 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

Enjoy this Pinot Gris with grilled halibut or a simple oven roasted chicken and vegetables. This wine pairs exceptionally well with an unobstructed view of the ocean and good company.