



VARIETAL
100% Pinot Gris

APPELLATION
100% Willamette Valley

PH
3.32

TA
6.35 g/L

ALC
13.2%

SRP
\$18.99

UPC
8 56442 00559 8

cedar + salmon

PINOT GRIS
WILLAMETTE VALLEY / 2019

93
POINTS

Stone fruit and wet stone bound from the glass with purity and purpose. The brisk salted pear and lime are set against a backdrop of tight rope acidity and an echo of honeysuckle. This is an example of the elegance that this grape exhibits in the Willamette.

THE TASTING PANEL - JANUARY 2021

WINEMAKER NOTES

The 2019 growing season began cold and wet with a few mild frosts during late April, but started off warmer than average and saw fewer than average heat spikes. The vintage will be remembered for early rains in September and rapid cool down into October. 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 with grilled vegetables alongside a well-seasoned, blackened salmon. This wine pairs exceptionally well with anything you might fancy, including your favorite book on a porch swing.