



VARIETAL
100% Pinot Gris

APPELLATION
100% Willamette Valley

PH
3.2

TA
5.8 g/L

ALC
12.5%

SRP
\$18.99

UPC
8 56442 00559 8

cedar + salmon

PINOT GRIS
WILLAMETTE VALLEY / 2022

92
POINTS

Gem-like features of bright, crisp pear and honeyed yellow apple with on-going aromas and flavors of citrus blossom. Minerality shines through along with a striking acidity. A lick of lemon sorbet on the finish is clean and refreshing.

THE TASTING PANEL - JULY 2023

WINEMAKER NOTES

The 2022 growing season in Oregon's Willamette Valley yielded a bountiful harvest. The season started late due to a cool and wet spring, but the pace of growth recovered with a warm and dry summer leading into the warmest October on record for the state. This allowed the fruit to ripen gradually and develop sugars before quickly being pulled off the vine. After harvest, the grapes were pressed gently then racked clean to stainless steel tanks for fermentation. Fermented and held cool between 50°F and 55°F, the juice retained the freshness and purity with which it started. Minimal racking post fermentation and blending were the final steps in producing this balanced Pinot Gris.

FOOD PAIRINGS

Enjoy with a seared scallop and sweet pea risotto or traditional chicken piccata. This wine pairs exceptionally well with anything you might fancy.