cedar + salmon

Pinot Gris

Willamette Valley
2024

Tasting Notes

This bright wine pours a pale straw hue, offering delicate aromas of crushed gravel, white flowers, and a burst of lime zest over fresh melon. On the palate, it delivers a lively balance of tart green apple and citrus, driven by vibrant acidity that keeps each sip crisp and refreshing. The finish is clean and palate-cleansing, with hints of underripe peach.

Winemaker Notes

The 2024 Willamette Valley wine vintage was marked by a mild spring and a warm, dry summer, allowing for even ripening and excellent flavor development across varietals. Harvest conditions were ideal, yielding grapes with concentrated aromatics and balanced acidity. 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 Pairing

This crisp and zesty Pinot Gris pairs beautifully with fresh seafood, light salads with goat cheese, or Thai dishes with citrus and herb-driven flavors.

VARIETAL
100% PINOT GRIS

APPELLATION
100% WILLAMETTE VALLEY

PH
3.18

TA
6.10 G/L

ALC/VOL
12.1%

SRP
$24.99

UPC
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