



REALLY GOOD WINE MADE IN OREGON

Since its introduction to Oregon in 1966, Pinot Gris has been a mainstay of the region's varietal portfolio. We've been crafting our interpretation since 2003 and love its crisp, lively personality - perfect to enjoy with a wide variety of foods and experiences!

Our 2017 Oregon Pinot Gris has tropical fruit aromas of pineapple, lychee, and Asian pear which are enhanced by citrus notes and hints of freesia and lime blossom. On the palate, warm spice accents of vanilla and candied ginger provide an intriguing counterpoint to the crisp fruit profile of green mango, kumquat, and white peach. A light-bodied entry transitions into a full-bodied midpalate and a medium finish that is driven by juicy, bright acidity.

The 2017 Oregon growing season began with a more typical bud break in mid-April, compared to an earlier start in 2016. Excellent conditions at bloom resulted in a heavy fruit set that, even with thinning, yielded 10-15% more fruit than average at harvest. A warm, dry summer followed by late September rains and cool temperatures slowed ripening and provided high quality fruit.



2017 PINOT GRIS

VARIETAL COMPOSITIONS	Pinot Gris
VINEYARD APPELLATION	Oregon
ALCOHOL CONTENT	13.5%
CELLAR TREATMENT	100% Stainless Steel

RELEASE DATE	January 2019
PH	3.36
TA	6.39 g/L
RS	0.08%
BOTTLE SIZE	750 mL
PAIRS WELL WITH	Kung Pao, grilled chicken and spring greens, quiche