



REALLY GOOD WINE MADE IN OREGON

Aged in 100% stainless steel, our Pinot Gris has crisp and lively flavors of tropical fruit and white peach.

Our 2018 Pinot Gris is a pale straw color with pineapple and pear aromas that fill the nose. A citrus-driven entry of Meyer lemon rind transitions to a medium-bodied mouthfeel with butterscotch and lemon meringue creaminess. Bright acidity drives a medium-long, refreshing finish. Pair this classic Oregon Pinot Gris with white fish and tropical fruit salsa, Spaghetti Aglio e Olio or a crisp Greek salad with feta, kalamata olives, and fresh tomatoes.

The 2018 Willamette Valley growing season began with bud break in mid-April, similar to 2017. Good conditions for bloom in mid-June provided a healthy fruit set. The summer was warm and dry, which created ideal growing conditions. September was a combination of warm and cool streaks with occasional rain that continued into October. The cooler conditions slowed ripening, ensuring grapes with excellent maturity and slightly higher than average acid levels.



2018 PINOT GRIS

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

RELEASE DATE May 2020

PH 3.27
TA 6.53 g/L
RS 0.07%

BOTTLE SIZE 750 mL

PAIRS WELL WITH Greek salad with feta, kalamata olives and fresh tomatoes