



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.



Video Tasting Notes with CEO, Gretchen Boock! [SCAN TO VIEW]

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