



## REALLY GOOD WINE MADE IN OREGON

Our 2020 Pinot Gris is a pale straw color with wet stone, honeysuckle, and almond aromas that fill the nose. A vibrant citrus-driven entry of lime rind transitions to a medium-bodied mouthfeel. Bright acidity drives a medium-long, refreshing finish. Pair this classic Oregon Pinot Gris with grilled garlic-butter salmon with asparagus, or a fresh cobb salad.

Cool, wet conditions in the first half of June during bloom reduced 2020 vineyard yields, which resulted in fewer and smaller berries and looser clusters. This allowed for better airflow and decreased the potential for botrytis. Photosynthesis and thus sugar production was slowed for about 10 days mid-September due to the Oregon wildfires. The tail end of September and beginning of October were warm and dry, allowing for optimal ripening. 2020 will be exceptional for producing historic wines.

### 2020 PINOT GRIS

#### VARIETAL COMPOSITIONS

Pinot Gris

#### VINEYARD APPELLATION

Oregon

#### ALCOHOL CONTENT

13.5%

#### CELLAR TREATMENT

100% Stainless Steel

#### RELEASE DATE

July 2021

#### PH TA RS

3.26  
5.44 g/L  
0.07%

#### BOTTLE SIZE

750 mL

#### PAIRS WELL WITH

Grilled garlic-butter Salmon with  
Esparagus, or a fresh Cobb Salad.