

Winemaker's Notes: 2013 Willamette Valley Pinot Gris

Harvest:

45% Belle Pente Estate Vineyard, Yamhill-Carlton District, Willakenzie soil, 22.2 Brix, pH 3.53
30% Rivenwood (estate) Vineyard, Yamhill-Carlton District, Willakenzie soil, 21.5 Brix, pH 3.3
25% Walker Vineyard, Yamhill-Carlton District, Willakenzie soil, 21 Brix, pH 3.45

Harvested between 09/19 and 10/07

Crush, press, and settle 48 hours (no SO₂)

Fermentation & Aging

35% Fermented in 1200 liter German oak casks (40 years old)
15% Fermented in neutral 225 liter oak barrels
50% Stainless Steel Tank Fermentation

Long, cool fermentation (45-55F) using VL1 yeast...extended *sur lie* aging (11 months).

Bottling:

Bottled September 3rd, 2014, unfined, sterile filtered
638 cases produced

12.7% Alcohol
5.2 g/l TA
1.2 g/l RS
3.54 pH

Comments:

The compact 2013 growing season allowed us to craft a low alcohol version of our signature ripe, rich style of Pinot Gris. Aromas of ripe apple and pear lead to a medium bodied palate that is both lush and lively. Save a little of the 2012 version for the winter and enjoy this as a great 3-season white wine.