



# 2022 Pinot Gris Willamette Valley

## 2022 Vintage Summary

Post-bud-break, a cold front brought record-low temperatures and frost into the Willamette Valley, leaving many to wonder if there would be any crop to harvest in Fall. May and June followed with unusually cool temperatures, furthering the worry of low yields or a complete loss. July through September was surprisingly warm and helped get the growing season back on track. Ideal conditions continued into October, allowing the fruit extra weeks of hangtime not typically seen in recent vintages.

## Vinification

The Pinot Gris grapes were whole-cluster pressed immediately upon arrival at the cellar and the juice allowed to settle for 36 hours. The juice was then racked clean into stainless steel tanks and underwent fermentation for three weeks at medium to low temperatures of between 60°F and 66°F. The wine was then filtered and bottled.

## Notes

Harvest Date: October 10th to October 24th, 2022

Brix at Harvest:	22.9
pH:	3.27
TA:	5.9 g/L
Alc.:	13.2%

## Winemaker's Notes

Aromas of orange blossom, key lime, and spiced pear on the nose. The palate shows lively notes of sweet citrus, crisp apple, white pineapple, ginger, juniper, lemongrass, and coriander. Vibrant and balanced with an expressive finish.

Product of Willamette Valley, Oregon

