

2017 25th ANNIVERSARY PINOT GRIS

OREGON

Cases produced:	160 cases
Appellation:	Oregon
Vineyard sites:	33% St. Jory, 26% Coles Valley, 19% Delaney, 18% Hylo, 4% Duck Pond Estate
Blend:	100% Pinot Gris
Fermentation:	100% barrel fermented in puncheon; full malolactic fermentation
Oak Treatment:	100% French oak puncheon, 33% new
Final #s:	Alcohol 13.5% - TA 7.4 g/L - pH 3.11

WINEMAKER'S NOTES

Celebrating a 25th anniversary is truly special – an occasion where we have crafted a wine to say thank you to all the people who have contributed to our past, and to help usher us in to the future. The 25th Anniversary Pinot Gris was crafted with the idea of making an exemplary Pinot Gris in an unexpected style, while showcasing each of our five vineyards that grow the variety and their unique character. This unabashedly full-bodied style of Pinot Gris is rich and textured with a decidedly white floral nose accentuated by the cinnamon and vanilla of the 1/3 new oak. The wonderful tropical notes (St. Jory), stone fruit (Delaney), mineral (Hylo) characters of the Salem vineyards are lifted by the ripe fruit of the Coles Valley Vineyard and framed by the slight tannic quality of the Duck Pond Estate fruit. This special wine is what Pinot Gris can be when slightly reimagined. Enjoy a bottle now, but get a case and watch it expand in flavor and refine over the next 2-4 years. Bottled unfiltered and unfined.

VINEYARD NOTES

Vineyard practices are the leading factor in high quality fruit, and the vineyard management follows a strict regime. Shoot thinning is performed early in the year; after fruit set, leaves are removed in the fruit zone on the east side of the vines. Later, the clusters are counted and thinned to a maximum of 28 clusters per vine. Once the grapes have achieved 75% color, a final cluster thinning is performed to remove any green or second crop clusters. The average yield is 2 tons per acre.

DUCK POND

Savor this moment.