

# 2017 'HYLO VINEYARD' PINOT GRIS

WILLAMETTE VALLEY, OREGON

Cases produced: 124  
Appellation: Willamette Valley, Oregon  
Vineyard sites: Hylo Vineyard  
Fermentation: 100% stainless steel fermentation  
100% Malolactic fermentation  
Final #s: Alcohol 12.0% - TA 6.7 g/L - pH 3.09  
UPC: 768154231984

## WINEMAKER'S NOTES

Located on top of a hill in the South Salem Hills, our Hylo Vineyard is an excellent place to grow cool-climate varieties. The vineyard can be considered a gentle slope, with the Pinot Gris planted to the steepest portion of the vineyard - a northwest-facing slope, allowing for long hang time and flavor development. We carefully hand-harvested the entire block, taking the fruit directly off to our estate to be whole-cluster pressed. An extended 30-day primary fermentation in tank fully captured the beautiful aromatics, and full malolactic fermentation enhanced the texture of the wine by softening its inherent high acid. As a beneficiary of longer hang time due to its cooler site, this limited bottling showcases the sleeker, subtler side of Pinot Gris - showing citrus and pear notes on the palate, and hints of honeysuckle on the nose. 124 cases produced.

## VINEYARD NOTES

In the Hylo vineyard the vines are spaced 5' x 10'. The soils in this vineyard are primarily Nekia and Jory, volcanic soil and rock types that promote low-yielding vines.

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.*