

2016 St. Jory Pinot Gris

WILLAMETTE VALLEY, OREGON

Cases produced:	244
Appellation:	Willamette Valley, Oregon
Vineyard sites:	St. Jory
Blend:	100% Pinot Gris
Fermentation:	Neutral barrel ferment for 50 days. Partial malolactic fermentation. Held in neutral barrels for 11 months before bottling with lees stirring.
Final #s:	Alcohol 14.1% - TA 5.9 g/L - pH 3.37

WINEMAKER'S NOTES

The 2016 vintage came in beautifully throughout the month of September, with each parcel fully ripening in an extremely ordered sequence. For this particular wine we identified a special block at the top of the hill at our St. Jory Vineyard. This thin-soiled knoll has traditionally produced wines of excellent concentration and ripeness – and 2016 was no different. Ripe tropical flavors highlight the nose, with a palate of more traditional Honeycrisp apple and quince. This wine is full-flavored yet well balanced, pairing with a wide variety of rich spring and summer fare.

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.