



Winemakers

Ariel Eberle

AVA

McMinnville

Vineyard Composition

100% Estate Grown

Harvest

Picked: September 15, 2015

Yield: 2.8 tons/acre

Brix: 23.8

pH: 3.19

TA: 5.85 g/L

Fermentation

Fermented in Stainless Steel

Duration: 20 days

Aging

5 months in Stainless Steel

Bottling

March 9, 2016

Alcohol: 14.1%

pH: 3.20

TA: 5.7 g/L

R.S.: 0.9%

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate for growing Pinot grapes because we are located in the rain-shadow of the Coastal Foothills, visited by frequent winds that form from the Van Duzer corridor, and planted on western facing sloped hillsides. All of these come together to result in unique wines of quality and distinction, grown 100% from our Estate.

Vintage

2015 was the warmest year on record in the Willamette Valley. Bud break started in mid-March, and a warm spring supported vine growth in preparation for flowering and fruit set, both of which were earlier than usual. The early start in spring was followed by a warm, dry summer, which gave winegrowers flexibility to pick earlier than usual. This allowed winegrowers to make calls based solely on perfect ripeness and flavor development. Harvest started in mid-September before rain and birds arrived. 2015 was a stellar and rare Oregon growing season.

Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, de-stemmed and pressed right away. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encouraged a full bouquet to accompany complex flavors. The finished wine was kept cold during aging to prevent malo-lactic conversion, which helps to retain the bright, fresh style of Pinot Gris that we love.

Tasting Notes

Aromatics of freshly baked lemon bars and white jasmine permeate your senses, inviting a sip that delivers round peach compote notes, alongside a vivacious texture sprinkled with fruit flavors reminiscent of lychee and blood orange flavors. Perfect for the joy seeking epicurean to imbibe on while seeking or celebrating sunshine scattered days.