



2015 ESTATE PINOT GRIS

VINTAGE NOTES

THE 2015 GROWING SEASON WAS WARMER THAN THE AVERAGE THROUGHOUT THE VALLEY. WE WERE THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING US A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. WITH ONE OF THE WARMEST, DRIEST SUMMER'S ON RECORD IN OREGON, WE FOCUS HEAVILY AND RELY ON OUR SOILS TO HOLD MOISTURE TO UNLOCK NUTRIENTS IN THE SOIL AND TRANSPORT THEM TO THE GRAPES. DESPITE THE WARMER SEASON, THE 2015 FRUIT RETAINED A BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

PRODUCTION NOTES

THE PINOT GRIS IS MADE ENTIRELY FROM OUR OWN BIODYNAMIC® ESTATE GROWN FRUIT. WE PREFER TO PICK ON THE EARLIER SIDE OF RIPENESS TO RETAIN AS MUCH ACIDITY AND FRESHNESS AS POSSIBLE IN THE FINAL WINE WHILE STILL PROMOTING RIPE FLAVORS. WE PRESS THE JUICE AND FERMENT IN NEUTRAL FRENCH OAK BARRIQUES FOR PRIMARY FERMENTATION AND SECONDARY (MALOLACTIC) FERMENTATION. OUR GOAL WITH FERMENTING THIS WINE IN NEUTRAL OAK, IS TO ALLOW THE WINE TO STAY IN CONTACT WITH ITS LEES AND BREATHE DURING FERMENTATION, WHICH ADDS TO MOUTH FEEL BY INCREASING TEXTURE AND RICHNESS — WITHOUT IMPARTING ANY OAK FLAVORS. THE WINE WAS AGED SUR LIE FOR 9 MONTHS BEFORE BEING BOTTLED ON JUNE 2ND.

PRODUCTION: 231 CASES

ALCOHOL: 13.1%

PH: 3.44

TA: 5.5