

2021 PINOT GRIS

VINTAGE FACTS 2021

A relatively cold winter was followed by a short, dry spring in 2021. An early bloom and rain set a below average yield for the 2021 vintage. The summer was warm with an unprecedented record-breaking heatwave from June 26th - 28th reaching temperatures up to 117 degrees in certain areas. At the same time, cooler air from the ocean caused overnight temperatures to drop to 52-61 degrees. The hot daytime temperatures delayed the vine ripening until cooler weather set in. The berries on the vine were pre-veraison during the heatwave and were able to handle the extra heat. Rain in June and intermittently into the beginning of harvest saved the vines from heat stress. The ground stayed wet, so the vines didn't suffer drought stress, remaining healthy throughout the season.

Harvest started and ended slightly earlier than usual. Picking began around the first week of September and finished in mid-October. Cooler temperatures came at the perfect moment to give the fruit longer hang time on the vine to allow for more flavor, aroma, color and tannin development. The cooler nights also helped retain the natural acidities in the grapes to keep the resulting wines fresh and in balance with the sugar levels. Slightly below-average yields and no disease pressure this season made this a high-quality vintage.

WINEMAKING NOTES

The vision of this wine focuses on aromas and flavors of apple, pear, citrus that can age into honey and baking spice. This refreshing wine, dry and crisp with balancing, but not searing, acidity – finishes round and drinks easy. The grapes were picked at peak ripeness and the whole clusters were then lightly pressed. The must was cold-settled and racked to stainless steel tank where it was inoculated with a strain of yeast that promotes fruit-forward crispness and a rich mouthfeel. Fermentation lasted approximately five weeks at 55-60 degrees F. The wine was partially sur-lie aged, with 70% of the wine racked clean off its lees and the other 30% stirred on its lees twice monthly.



TECHNICAL DATA

Grape Type: Pinot Gris

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: Sept. 10 – Oct. 3, 2021

Harvest Statistics

- **Brix:** 20.9° – 23.6°
- **Titrateable Acidity:** 6.38 g/L
- **pH:** 3.32

Finished Wine Statistics

- **Alcohol:** 13.2%
- **Titrateable Acidity:** 6.29 g/L
- **pH:** 3.22
- **Sulfate Level:** low
- Fermentation:** Stainless steel tanks
- Bottling Date:** March – April 2022

TASTING NOTES

Opening with aromas of honeydew melon, guava, mango and citrus, the nose continues to reveal white tea and springtime blossoms for additional layers of complexity. Citrus and tropical flavors burst on the palate with a touch of meringue adding creaminess to the wine and balancing acidity for a lingering, fresh and crisp finish.

Peak Drinkability: 2022 – 2025

FOOD PAIRINGS

Enjoy this refreshing dry white wine as an aperitif or with a variety of food pairings including Oregon Dungeness crab, angel hair pasta with shrimp, halibut in a lemon herb butter sauce, tuna steak salad with lemon vinaigrette and as a nice answer to Asian influenced stir fry dishes or spring rolls.

