

# 2023 PINOT GRIS

## VINTAGE FACTS 2023

2023 in the Willamette Valley began with a very cold, dry winter followed by a short, wet spring. The cooler weather led to a late bud break around April 27th through May 1st, two to three weeks behind average. It quickly warmed up and accelerated the time between bud break and bloom. Similar to the 2011 vintage, bud break was short, with flowering happening in a single week. A hailstorm during the flowering period led to lower yields for the 2023 vintage. Lower yielding vintages tend to produce wines that are very concentrated in color, tannins and body.

The summer was ideal with temperatures staying around 80 degrees. A heatwave from August 13th - 16th reached temperatures over 100 degrees in certain areas and quickly broke. The berries on the vine were at the tail end of veraison during the heatwave and were able to handle most of the heat stress. It caused an increase in sugar levels in September, just in time for harvest.

With a record yield from our estate vineyards in 2022, the 2023 harvest reflected the typical vineyard cycle of a lower yield after a high yield. Picking began around the first week of September and finished in late October. Temperatures stayed ideal until the last week of September when rain arrived. Growers either worked through the rain to finish their harvest or paused until it passed the following week. Intermittent rain followed throughout the rest of the harvest. Willamette Valley Vineyards brought in 90 percent of its grapes by this period. Although it was a challenging vintage with lower yields, winemakers are excited about how this unique vintage will display.

## WINEMAKING NOTES

The vision of this wine focuses on aromas and flavors of apple, pear and 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 lightly pressed. The must was cold-settled and racked to stainless steel tanks 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 sur lee aged.



## 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. 16 – Oct. 19, 2023

### Harvest Statistics

- **Brix:** 20.7° – 21.9°
- **Titrateable Acidity:** 5.652 g/L
- **pH:** 3.36

### Finished Wine Statistics

- **Alcohol:** 12.9%
- **Titrateable Acidity:** 6.794 g/L
- **pH:** 3.28
- **Sulfate Level:** low
- Fermentation:** Stainless steel tanks
- Bottling Date:** February 2024

## TASTING NOTES

Pale yellow in color, the soft aromatics of blossom, lime-citrus and pear lend to a fresh and fruit-driven Pinot Gris. The palate is dry to off-dry and the alcohol and body are balanced, providing ripe flavors of apple, tropical citrus and melon with a hint of minerality.

**Peak Drinkability:** 2024 – 2027

## FOOD PAIRINGS

Drink this refreshing white wine as an aperitif or with diverse food pairings from salads to seafood, including salmon, shrimp, crab and chowder.

