



2023

WILLAMETTE VALLEY
VINEYARDS

Pinot Gris

WILLAMETTE VALLEY • OREGON

PINOT GRIS

OUR STORY

Pinot Gris was first introduced to the Willamette Valley in the late 1960s by The Eyrie Vineyards Founder David Lett, whom we affectionately call “Papa Pinot.” Founder Jim Bernau’s first cuttings of Pinot Gris came from David’s groundbreaking work, representing the first commercial planting of this variety in North America.

TASTING NOTES

Soft aromas of blossom, lime-citrus and pear lend to a fresh and fruit-driven Pinot Gris. The palate is dry to off-dry, flavors of apple, tropical citrus and melon with a hint of minerality.

FOOD PAIRINGS

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

TECHNICAL DATA

Grape Type: Pinot Gris

Appellation: Willamette Valley

Fermentation: Stainless steel tanks

Serving Temperature: 50 – 55°F

Refer to the back wine label for additional tech.

HISTORY OF SUCCESS

90 pts. – *James Suckling, 2022*

90 pts. & Gold Medal – *Sunset International Wine Competition, 2021*

93 pts. – *The Wine Panel, 2020*

90 pts. – *Wine Enthusiast Magazine, 2019, 2018*