



## PINOT GRIS

McMINNVILLE AVA

2023

## 2023 VINTAGE

A return to normal. The 2023 vintage displayed a wonderfully relative normalcy, albeit a bit warm. The season started a little slowly, with cool spring temperatures, but by mid-May we were seeing 80's and robust shoot growth, preparing us for a consistent, "normal" bloom. Vineyard vigor, growth, and ripening were strong all summer, leading to an early (for us) harvest that commenced on September 21st and ended on October 7th. Yields were right on target with very low disease pressure throughout the growing season, allowing for perfect organically farmed fruit at harvest. Quality was good to exceptional, with our wines showing early maturity in barrel, and *that's* the "normal" we like to see.

## KEY INFORMATION

**AVA:** McMinnville

**Harvest date:** 9/21 and 10/7

**Brix @ harvest:** 22.2

**Tons per acre:** 2.5

**SRP:** \$22.00

**Alcohol %:** 13%

**Finished pH:** 3.25

**Finished TA:** 6.8g/L

**Residual Sugar:** 0.35

**Cases Produced:** 520

## VINEYARD NOTES

Fruit for our Pinot Gris comes from two vineyards just 1.5 miles apart: Coeur de Terre Vineyard and King Vineyards. This wine focuses on capturing the complexity of the Pinot Gris fruit grown in the Willamette Valley, especially in the McMinnville AVA. Both vineyards are sustainably farmed by us, with vines planted on the cooler sites to maintain vibrancy and acidity in the wine. These Pinot Gris vines were planted on primarily marine sedimentary soils.

## TASTING NOTES

Pale straw in color, this lively Pinot Gris greets you on the nose with bright notes of lychee, mango, and Oregon peach pit. The palate is a crisp, lively, and finely textured medley of stone fruits and melon, leading into a refreshing finish of lime meringue with a hint of grapefruit.

Versatile with all manner of cuisines, this is the perfect wine to enjoy with friends at BBQ gatherings, on the beach, or around the table with chicken, white fish, or shellfish dishes.