

2022 PINOT GRIS

tasting notes

Our 100% estate grown Pinot Gris is crisp and vibrant with great texture and a rich mouthfeel. The wine begins with intense aromas of honey crisp apple, vanilla custard, and lemongrass, followed by notes of shortbread. The enticing bouquet is followed by a complex palate where the vivid acidity is balanced by a creamy round mouthfeel. Drink now for its fresh aromatics or age to enjoy more subtle aromatics and evolving complexity.

winemaking

Our Pinot Gris is sourced solely from block 7, 25-year-old vines of clone 146. We harvest in the cool hours just before sunrise to prevent color extraction and juice oxidation. The Pinot Gris is gently pressed and 100% fermented in stainless steel tanks at low temperatures. For a more intricate mouthfeel, a small portion is barrel fermented and undergoes malolactic fermentation. The wine is then aged on its lees for eight months to develop a nice balance of complexity.

vineyard

South facing, our Rogue Valley Vineyard Estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well drained, nutrient rich soils which are ideal for growing premium wine grapes.

food pairing

With great structure and acidity, the Pinot Gris is the perfect partner for many dishes including clams, oysters, Dungeness crab, lemon butter scallops or a juicy roasted herb chicken dish.

wine stats

Cases Produced	1789
pH	3.29
T.A.	6.9
RS	0.31%
Alcohol	12.7%
Bottled	May 2023

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