

# Iris Vineyards 2014 Chalice Estate Pinot Gris



**Tasting Notes:** This refreshing, pale straw colored Pinot Gris has a nice balance of alcohol and acidity along with vibrant aromas of honeysuckle, pineapple and white tea. The dominant flavors are Meyer Lemon and stony minerality complimented by mouthwatering acidity on the finish.

**Growing Season:** The 2014 growing season at our Chalice Vineyard in the foothills of the Oregon Coastal Range started out early with near ideal conditions through bloom. Heading in to summer we began to experience warmer than normal days in the Eugene area with 36 summer days having daytime highs greater than 90°F. Harvest began a little early and we picked the Chalice Estate Pinot Gris starting on September 27th. Weather remained dry through harvest. The grapes came to the winery with beautiful citrus, pear and, tropical flavors and aromas.

**Grape Yield:** 4.46 tons per acre

**Fermentation:** 100% Stainless Steel

**Final Analysis:** 12.85% alcohol; TA 6.6 g/L; pH 3.13

**Vineyard Source:** 100% Chalice Vineyard

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Located in the Willamette Valley, twenty minutes southwest of Eugene, OR, Iris produces world-class, award winning wines from grapes grown at our Chalice Vineyard. The cool climate in the foothills of the Oregon Coast Range allows the grapes to mature slowly while maintaining the proper acid balance that is essential for producing the finest Pinot Noir, Pinot Gris and Chardonnay.



*Willamette Valley Appellation*