

Iris Vineyards 2015 Chalice Vineyard Pinot Gris



Tasting Notes: This pale straw-colored Pinot Gris is rich and viscous on the palate with a softer acidity than our other Pinot Gris'. The richness on the tongue is preceded by aromas of fig, pear, grapefruit and crème brûlée. These aromas carry through to the taste of the wine and are complimented by other flavors of lychee, strawberry and peach.

Growing Season: Bud break began the last few days of March in 2015, the earliest ever at Chalice. The growing season was marked by a handful of warmer than average periods when the temperatures were at or above 90 degrees, reaching 100 a few days during August. The weather was warm and pleasant for bloom in mid- June which contributed to a uniform and quality fruit set. The cool nights, that are typical for our site and for our healthy soils, allowed our vines to weather the heat events of the summer with little to no stress. Late August and early September continued to be warmer than average; the elevation and Coast Range influence of our site kept the evenings cool and allowed the fruit to develop its flavor and acid. Our harvest began late September. Pinot Gris was harvested 9/19-9/26.

Stainless Steel Fermentation.

Case Production: 64 cases

Vineyard Source: 100% Chalice Vineyard, Willamette Valley

Final Analysis: 12.3% alcohol; TA 5.7 g/L; pH 3.57

Iris Vineyards

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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