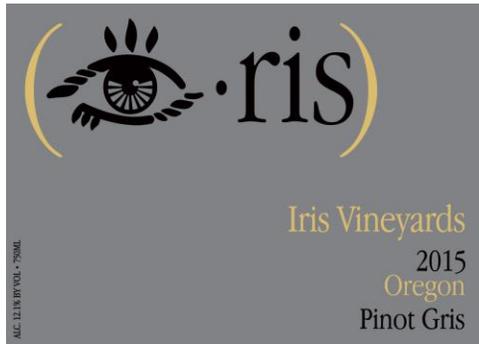


# Iris Vineyards 2015 Oregon Pinot Gris



**Tasting Notes:** When drinking our 2015 Oregon Pinot Gris your nose is met with beautiful aromas of pear and fresh cut red apple along with a snap of lemon zest. Upon your first sip you are welcomed with lively notes of pear. Meyer Lemon and light tangerine notes provide a fruity acidity which leads into a nice, smooth finish.

**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.

**Stainless Steel Fermentation**

**Case Production: 3085**

**Vineyard Source: Chalice 78%, Scharf 20%, Dunn Forest 2%**

**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.

## **Awards and Accolades**

“Gold” by San Francisco Chronicle Wine  
Competition

“Bronze” Texsom Wine Competition

92 Points and “Editor’s choice” By Wine Enthusiast