

WILLAMETTE VALLEY 2015 PINOT GRIS

VINIFICATION. After pressing, the juice was divided between tank and neutral French oak for fermentation. The wine was allowed to undergo complete malolactic fermentation and was then cross-flow filtered prior to bottling.

VINTAGE. The 2015 growing season was warm and dry in the Willamette Valley. The high elevation of Domaine Margelle Vineyard (800-900 ft.) allowed the fruit to ripen slowly and retain bright acidity. We were able to harvest this balanced fruit on October 6th much to the chagrin of the increasingly interested local birds.

IMPRESSIONS:

AROMAS - Pear, Meyer lemon zest, brioche, and subtle baking spices.

TASTE - Richness lifted by lively acidity with persistent pear and lemon.

LENGTH - A lovely aromatic finish that lingers for 10-15 seconds.

The warm vintage has lent this Pinot Gris much generosity in its youth. The malolactic fermentation has given it a depth and richness more commonly found in Chardonnay. Yet, its acid backbone gives this wine an energy that suggests it could age for years to come.

AVA - Willamette Valley
Vineyard(s) - Domaine Margelle
Harvest Date - October 6th
Brix at Harvest - 22.5
Alcohol - 13.8%
pH - 3.33
TA - 5.9 g/L
Closure - Diam 10
Cooperage: French (neutral)
Bottled - March 28th 2016
Cases Produced - 160

