

## Winemaker's Notes: 2014 Willamette Valley Pinot Gris

### Harvest:

55% Belle Pente Estate Vineyard, Yamhill-Carlton, Willakenzie soil, 24 Brix, pH 3.43  
45% Rivenwood (estate) Vineyard, Yamhill-Carlton, Willakenzie soil, 23.5 Brix, pH 3.3

Harvested between 19-Sep and 3-Oct

Crush, press, and settle 48 hours (no SO<sub>2</sub>)

### Fermentation & Aging

39% Fermented in 1200 liter German oak casks (40 years old)  
4% Fermented in neutral 225 liter oak barrels  
57% Stainless Steel Tank Fermentation

Long, cool fermentation (45-55F) using VL1 yeast...extended *sur lie* aging (10 months).

### Bottling:

Bottled August 5<sup>th</sup>, 2015, unfiltered, sterile filtered  
626 cases produced

14.1% Alcohol  
5.3 g/l TA  
1.7 g/l RS  
3.55 pH

### Comments:

The warm 2014 growing season facilitated a return to our typical "house style" of Pinot Gris: rich, ripe, and complex. This represents the first vintage where our Pinot Gris is 100% Estate Grown. Our 2 acres of Pinot Gris at the Belle Pente vineyard are supplemented by 2.4 acres next door at Rivenwood, which we lease and farm as an extension of our estate vineyard. As always, we harvest on the late side to get more ripeness and concentration, and employ long fermentation and ageing to build complexity. The wine is medium to full bodied, with a nice balance of richness and freshness. Enjoy!