

JOEL GOTT

OREGON PINOT GRIS

WILLAMETTE VALLEY

VARIETAL:

100% Pinot Gris

APPELLATION:

Oregon

Willamette Valley

BARREL:

100% Stainless Steel

ALCOHOL:

13.2%

pH: 3.30

TA: 5.6 g/L

RS: 3.8 g/L

TASTING NOTES:

Our 2018 Oregon Pinot Gris has aromas of citrus, white peach and honeydew melon. The wine opens with bright acidity and citrus notes followed by complex fruit flavors on the mid-palate and a long, clean balanced finish.

VINEYARD NOTES:

We hand select fruit from Oregon's Willamette Valley, where the cool climate is ideal for growing flavorful Pinot Gris grapes. This wine showcases some of the AVA's most prized sub-appellations, including Dundee Hills and Eola-Amity Hills. A diverse range of micro-climates and soil types across varied vineyard sites allows us to craft a well-rounded, balanced and fruit-forward Pinot Gris.

HARVEST NOTES:

After a string of warm vintages, 2018 was a cooler, more traditional growing season for the Willamette Valley. The cooler vintage allowed fruit to develop more delicate aromas and flavors resulting in a brighter, traditional Pinot Gris. The fruit was harvested at night and very early in the morning to preserve the classic freshness, delicacy and flavor of Oregon Pinot Gris.

WINEMAKING NOTES:

Following harvest, the fruit was hand sorted and gently pressed to retain their delicate aromatics. A long, cool fermentation in stainless steel tanks preserved the varietal characteristics of the fruit.

