

JOEL GOTT

OREGON PINOT GRIS

WILLAMETTE VALLEY

VARIETAL:

100% Pinot Gris

APPELLATION:

Oregon

Willamette Valley

BARREL:

100% Stainless Steel

ALCOHOL:

13.2%

TASTING NOTES:

Our 2017 Oregon Pinot Gris has aromas of citrus, fresh peach blossoms and melon. The wine opens with bright acidity followed by notes of key lime and Crenshaw melon on the mid-palate, with the light sweetness of stone fruit on the 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, Yamhill-Carleton and Chehalem Mountains. 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, 2017 was a cooler, more traditional growing season for the Willamette Valley. The cooler vintage allowed for the 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.

