

OREGON TERRITORY



Pinot Gris 2018

Grapes:	100% Pinot Gris
Region:	Willamette Valley
Vineyards:	Sourced from dry farmed vineyards in the Willamette Valley
Altitude:	350'-1100' above sea level
Exposure:	Southwest
Soil:	Willakenzie
Vine Age:	10-20 years
Vine Training:	VSP
Time of Harvest:	9/15-10/1
Total Production:	600 cases
Vinification Process:	Fermented slow and cold to develop complexity and preserve the concentrated fruit. 10% of the wine is barrel fermented while the balance is fermented in stainless
Aging Process:	The wine ages sur lie
Alcohol Content:	13.5 %
Total Acidity:	6.2 g/l
PH:	3.34
Tasting Notes:	Soft yellow in color with bright and fresh aromas of citrus and white flower. On the palate the wine has flavors of white peach, Meyer lemon and ripe pear.
Winemaker:	Dyson Paul DeMara and Scott O'Brien Kelley
Cellaring:	Up to 5 years
Closure:	Screwcap
Food/Menu Pairing:	A perfect pairing with grilled Salmon or Oysters on the half shell.