



#### DATA

pH: 3.27  
Total Acidity: 6.4 g/L  
Residual Sugar: 2.0 g/L  
Alcohol: 13.9%  
Production: 530 cases

## 2019 PINOT GRIS

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#### VINTAGE

Bud break started a little later than usual in late April, followed by a warm May. Bloom began mid-June, leading the Willamette Valley into a cool and dry summer. Cooler days in August led to a very cold and wet September prior to harvest. Grape yields were slightly higher than average and we ended up with plenty of clean and ripe fruit for the vintage.

#### VINEYARDS

Olson Estate Vineyard (28%)  
- Dundee Hills AVA  
Kramer Vineyard (72%)  
- Willamette Valley AVA

#### CELLAR

Harvest Dates: October 1 - 9  
Fermentation: 30 days in stainless steel tanks  
Aged on lees without malolactic fermentation.

#### TASTING NOTES

Forward aromas of ripe banana, green apples and a hint of green grass lead to a bright and refreshing wine with notes of sweet fruit, apples and freshly cut grass. The juiciness of the flavors extend through a bright finish with a hint of minerality. This is the perfect pairing with rich seafood such as salmon or steelhead.