



2016 PINOT GRIS COLUMBIA VALLEY



WINEMAKER'S NOTES

Aromas of ripe apple and pear combine with a hint of honeysuckle. In the palate, the fruit is lush with fresh acidity – like biting into a crisp ripe apple. This wine is crisp, refreshing and bright – a perfect pairing with food or simply a warm summer day.

GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

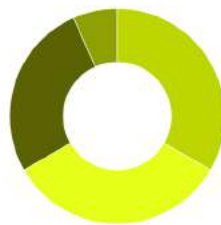
WINEMAKING

The grapes were harvest in the early hours of the morning to arrive at the winery cool. Once at the winery, the grapes went directly to press where the juice was gently pressed away from the skins. The juice was allowed to settle for two days before racking. The clean juice was inoculated with yeast strains selected for aromatic white wines. The wine was fermented cool over 22 days, allowing optimal aroma and flavor development.

TECHNICAL NOTES

Appellation	Columbia Valley
Blend	100% Pinot Gris
Alcohol	12.7%
T.A.	0.58 g/100 ml
pH	3.32
RS	0.4 g/100 ml

SENSORY INDICATOR



- Ripe Apple
- Pear
- Honeysuckle
- Melon

