

2016 | Willamette Valley Pinot Gris



Tropical fruit aromas of pineapple, lychee, and starfruit lead, accented with floral notes of honeysuckle, quince blossom, and a touch of herbal lemongrass. A dry entry transitions into a juicy, full midpalate; flavors mirror the aroma with added layers of stone fruit and creamy citrus. A long, acid driven finish makes this the perfect pairing for a wide variety of cuisines.

SENSORY COMPONENTS:

Color: Pale Straw

Aroma: Pineapple, lemongrass, lychee, starfruit, pear, honeysuckle,

daffodil, floral quince, wet slate

Mouthfeel: Dry entry, juicy, full midpalate

Flavor: Mirrors the aroma with added layers of stone fruit in white peach,

floral freesia, and creamy citrus

Finish: Long, acid driven

TECHNICAL DATA:

Appellation: Willamette Valley

TA: 5.94 g/L

pH: 3.19

Aging: 5 months in stainless steel

Alcohol level: 13.5% Bottle Date: May 2017