



2014 Pinot Gris, Willamette Valley

150 Cases Produced

Vineyard Composition

Barnes Vineyard, Cascade Foothills

Chemistry

13.5% Alcohol

1.1 g/L Residual Sugar

6.0 g/L Titratable Acidity

3.41 pH

Vintage Notes

I have long wondered what a Gris made by a Riesling fanatic would taste like, so I enlisted the fanatic I am closest to - myself - and gave it a go. That was in 2013. The results were very satisfying and well-received, and so we have continued down the path of Gris liberation. What I seek in this bottling, and in all of my winemaking, is balance. Balance between the fruity and the savory, the plush and the acidic, the deep flavors and the fleeting aromatics. A well-balanced wine should unfold its layers gradually, revealing hidden complexities and little surprises.

The main impetus for this wine derives from Barnes Vineyard, planted in the 80's by Dan Kraemer on the slopes of the Cascade Foothills near Silverton Oregon. I have purchased Pinot noir from Barnes for many years, and happened to notice an especially delicious looking Pinot gris block next to my Pinot noir that piqued my interest. I asked if there might be a bit that I could play with at the winery, there was, and so this winemaker was Gris enabled.

These grapes were gently pressed whole-cluster and the juice settled for a few days before being racked off of the gross lees. The must was fermented slowly in a walk-in cooler in small stainless steel drums. After the fermentations reached their natural conclusions, the separate lots were blended, stabilized and filtered by the gentlest means. The wine was bottled on May 22nd, 2015. The 2014 vintage is great for deep fruit flavors and smooth textures.