



2015 Pinot Gris, Willamette Valley

115 Cases Produced

Vineyard Composition

67% Bishop Creek Vineyard, Yamhill-Carlton
33% Lewman Vineyard, Eola-Amity Hills

Chemistry

13% Alcohol
6.0 g/L Titratable Acidity
3.20 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.

These grapes derive from two established sites in the Willamette Valley. Lewman Vineyard is on the storied Bethel Heights Road in the Eola Hills. Bishop Creek Vineyard most recently capped its nice reputation with a sale to the Meo-Camuzet Oregon project.

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 July 7th, 2016. The 2015 vintage is great for stony minerality, deep fruit flavors and smooth textures.