

Willamette Valley Vineyards Pinot Gris



THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Grigio / Gris

WINEMAKING: The vision of this wine focuses on aromas and flavors of apple, pear and citrus that can age into honey and baking spice. This refreshing wine – dry and crisp with balancing, but not searing, acidity – finishes round and drinks easy. The grapes were picked at peak ripeness and the whole clusters were lightly pressed. The must was cold-settled and racked to stainless steel tanks where it was inoculated with a strain of yeast that promotes fruit-forward crispness and a rich mouthfeel. Fermentation lasted approximately five weeks at 55-60 degrees F. The wine was sur lee aged.

ALCOHOL BY VOLUME: 12.9%

AGING: Stainless steel tanks

ANNUAL PRODUCTION: 30,500 cases

THE STORY

Founded in 1983 by Oregon native Jim Bernau with the dream of creating world-class Pinot Noir. Jim cleared away an old pioneer plum orchard in the Salem Hills and watered the vines by hand using 17 lengths of garden hose to get the grapelings through their first summer. Willamette Valley Vineyards has grown from a bold idea into one of the region's leading wineries, earning the title "One of America's Great Pinot Noir Producers" from Wine Enthusiast Magazine.

PHILOSOPHY: "Our mission in growing cool-climate varietals is to create elegant, classic Oregon wines from the Willamette Valley Appellation. As native Oregonians, we treasure our environment and use sustainable practices in growing and vinifying our wine grapes."

THE ADJECTIVES

OVERALL: perfectly balanced of fruit and brightness
AROMAS / FLAVORS: blossom, lime-citrus and pear
MOUTHFEEL: dry to off-dry

THE SELLING POINTS

balanced dry, crisp and acidity which makes it refreshing
SUSTAINABILITY: Certified Sustainable, Sustainable In Practice
PAIRINGS: salads to seafood, including salmon, shrimp, crab and chowder.

