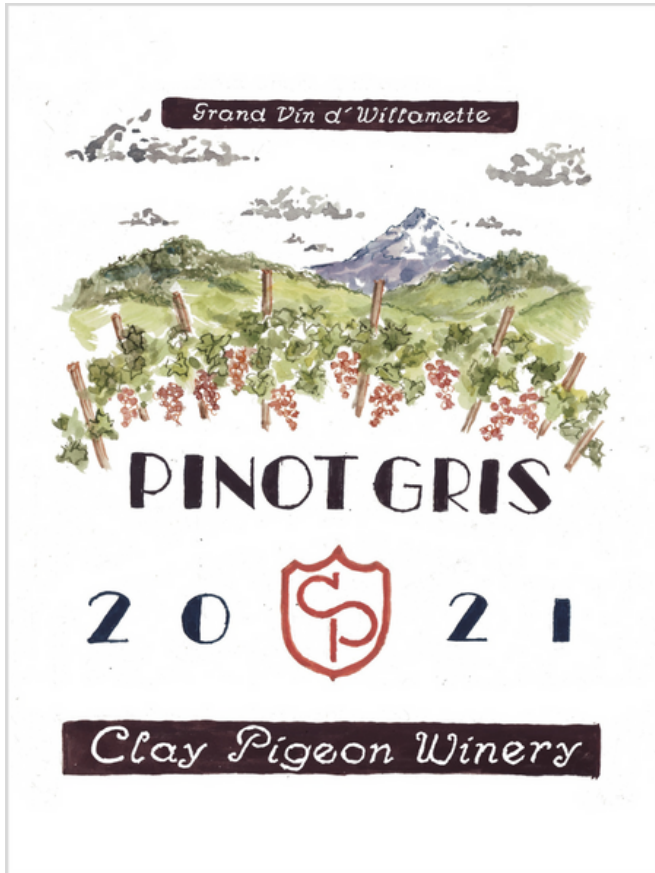




2021 Willamette Valley Pinot Gris



For our 2021 vintage, we purchased grapes from Abiqua Wind Vineyard. Abiqua is located outside Salem in the Cascade Foothills. They practice dry-farming and all of their grapes are on un-grafted vines, a rarity in the valley.

Our 2021 Pinot Gris is a tribute to Alsatian wines of the 1990s from traditional producers who designed their wines to be aged and complement the regional cuisine.

We hand-sorted and pressed whole cluster. We let the wine ferment and stopped the ferment with just a bit of residual sugar (but still a dry wine) to increase mouthfeel.

Aged for nine months in neutral French oak, this vintage boasts strong acidity and a rich mouthfeel, giving it a long finish and cellaring potential. This wine will continue to evolve over the next 5-10 years.

While sipping this Gris in front of a fire is wonderful, we love this wine with Thai and Indian dishes and other complex flavors that benefit from a richer compliment.

Varietal: 100% Pinot Gris
Alcohol: 13.5%
pH: 3.2
TA: 6.6
Production: 50 cases
Price: \$25

The Vineyard

The vineyard began its life in 1978 on a steep south to southwest facing hillside previously used as a strawberry field. After removal of some young timber in 1984, another 3 acres were added to the original existing 8 acres.

The soil type of the vineyard is a well-drained eroded sandstone clay loam known as the Hullt Series and is associated with Nekia soils. The moderate water holding capacity of these soils allows the vines to be dry-farmed, without need for irrigation. All the plants are un-grafted, growing on their own roots, allowing for a purity of varietal character.

CLAY
PIGEON
WINERY