



cedar +  
salmon

PINOT GRIS  
WILLAMETTE VALLEY

VARIETAL  
100% Pinot Gris

APPELLATION  
100% Willamette Valley

PH  
3.2

TA  
7.1 g/L

ALC  
13%

SRP  
\$18.99

UPC  
8 56442 00559 8

# cedar + salmon

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WILLAMETTE VALLEY / 2020

## TASTING NOTES

Our 2020 Willamette Valley Pinot Gris greets the nose with honeysuckle, fresh-cut grass, and lemon zest aromas. Refreshing on the palate, this medium-bodied wine comes alive with crisp apple peel flavors and soft floral notes. The sustaining finish is balanced with a bright acidity.

## WINEMAKER NOTES

The 2020 growing season, while difficult, with wide temperature swings in the early season and fires later in the year, led to an outstanding vintage.

Yielding small volumes of highly concentrated wines, this vintage's success can be attributed to the collaborative nature of Oregon's winemakers and their eagerness to communicate and lend each other support. After harvest, the fruit was pressed gently then racked clean to stainless steel tanks for fermentation. Fermented cool at around 55°F, the juice retained the freshness and purity with which it started. Minimal racking post fermentation and blending for balance were the final steps in producing this Pinot Gris.

## FOOD PAIRINGS

Enjoy this Pinot Gris alongside orzo risotto with asparagus and buttery shrimp. This wine pairs exceptionally well with anything you might fancy, including your favorite book and a relaxing evening on a porch swing.