



VARIETAL
100% Pinot Gris

APPELLATION
100% Willamette Valley

PH
3.2

TA
5.8 g/L

ALC
12.5%

SRP
\$18.99

UPC
8 56442 00559 8

cedar + salmon

PINOT GRIS
WILLAMETTE VALLEY / 2022

TASTING NOTES

Our 2022 Willamette Valley Pinot Gris entices the nose with bright, zesty aromas of white peach and green apple underscored by a fresh bouquet of daffodils and citrus blossoms. Refreshing on the palate, this light-bodied wine comes alive with a good acidity and vibrant flavors of lime leading to notes of warm ginger. A bright and crisp finish.

WINEMAKER NOTES

The 2022 growing season in Oregon's Willamette Valley yielded a bountiful harvest. The season started late due to a cool and wet spring, but the pace of growth recovered with a warm and dry summer leading into the warmest October on record for the state. This allowed the fruit to ripen gradually and develop sugars before quickly being pulled off the vine. After harvest, the grapes were pressed gently then racked clean to stainless steel tanks for fermentation. Fermented and held cool between 50°F and 55°F, the juice retained the freshness and purity with which it started. Minimal racking post fermentation and blending were the final steps in producing this balanced Pinot Gris.

FOOD PAIRINGS

Enjoy this Pinot Gris alongside a seared scallop and sweet pea risotto or traditional chicken piccata. This wine pairs exceptionally well with anything you might fancy, including your favorite book and a relaxing evening on a porch swing.