



LADY HILL PINOT GRIS 2017

Description: After a string of four of the earliest vintages on record, 2017 kicked us back to the old norm. With a late bloom and relatively moderate summer temperature including very few intense heat spikes, the Willamette Valley saw the opportunity to harvest fruit at optimal ripeness. It wasn't until a series of mid-October rains that winemakers felt the pressing urge to pick. Fruit quality was superb, with sugar levels and concentration balanced with proper natural acidity. In the 2018 Cascadia Wine Competition this wine earned Double Gold Medal.

The fruit for the 2017 Lady Hill Pinot Gris was harvested from two vineyards in the Willamette Valley, including Champoeg Vineyard less than a mile from our production facility. Delicately pressed whole cluster juice was inoculated with a commercial yeast strain and fermented at cool temperatures for 25-30 days. A portion of the resulting wine was racked into neutral French oak barrels and allowed to progress through malolactic fermentation.

Flavor Profile: Glistening hues ranging from lemon to pineapple radiate from the glass as aromatics of citrus rind, mineral and delicate stone fruits bring focus to the wine. The mouthfeel indicates only partial malolactic conversion, with a glimpse of vanilla cream and bosc pear before giving way to the tart refreshing acidity of McIntosh apples.

Pairing: This Pinot Gris pairs well with grilled halibut with cilantro garlic butter.

Varietal: 100% Pinot Gris

AVA: Willamette Valley

Alcohol: 13.3%

Aging Potential: Enjoy now through 2022

Serving Temperature: 7°C/45°F