

Pinot Gris

2014

Blend: 100% Pinot Gris

Alcohol: 14% abv **TA:** 6.5 g/L **pH:** 3.25

Case Production: 866 cases

Date Bottled: 7/15/15

Grape Source(s): Gamache Vineyard, Columbia Valley AVA, WA

Aging: Tank fermented then barrel aged sur lie for 5 months in 100% neutral barrels. Lees stirred every 2 weeks to add a creamy complexity to the wine.

Winemaker Notes: 2014 broke records for highest temps in eastern Washington, and this record heat brought our grapes to their maximum ripeness while allowing us to harvest two to three weeks earlier than we do most years. Even with the heat, eastern Washington's usual dramatic swings between daytime highs and nighttime lows allowed our grapes to preserve ideal acidity. We chose to ferment this wine in tank then transfer it to neutral barrels to age sur lie for 5 months. We stirred the lees twice a month to create a creamy texture without undergoing malolactic fermentation to preserve the wine's natural acidity.

Tasting Notes: This wine has aromas of citrus blossom, apple, and honey comb. The balance of acidity and the creamy finish create a great food pairing wine.

Awards: Silver - 2017 Finger Lakes International Wine Competition

Pairing Suggestions:

- Cream-based dishes
- Applewood smoked bacon
- Honey-glazed ham

Price: \$17.00



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