

# Pinot Gris

2016

**Blend:** 100% Pinot Gris

**Alcohol:** 14.2% abv **TA:** 5.33 g/L **pH:** 3.26

**Case Production:** 773 cases

**Date Bottled:** 6/27/17

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

**Aging:** 100% Stainless Steel

**Winemaker Notes:** The 2016 vintage began remarkably hot in the spring but cooled off by summer. This extended hang time allowed for both gradual and even ripening—perfect weather for preserving the delicate aromatics we were looking for. After hand picking, the grapes were pressed at low pressure to avoid harsh phenolics. Careful to keep oxygen exposure to a minimum, we fermented and aged the wine in 100% stainless steel, resulting in a nice, aromatic, and fresh style.

**Tasting Notes:** Fermented and aged in stainless steel, our Pinot Gris is has intense aromas of citrus and floral with balancing acidity, and a long finish. Perfect summer seafood wine.

**Awards:** Silver - 2018 Cascadia Wine Competition

**Pairing Suggestions:**

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

**Price:** \$18.00

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Last updated: 3/22/2019