



# 2022 Pinot Gris Willamette Valley

250 Cases Produced

## Vineyard Composition

100% Dion Vineyard, Laurelwood District AVA

## Chemistry

12.5% Alcohol

7.1 g/L Titratable Acidity

3.29 pH

25% Wild Yeast

## Production Notes

Truth be told, we are not crazy about most Oregon Pinot Gris. While it is a lovely grape to vinify, many examples on the store shelves are flat and a bit too sweet. There are of course exceptions to this, and we hope this bottling is one of them. What I seek in this wine, and in all my winemaking, is balance. Balance between the fruity and the savory, the plush and the acidic, the deep flavors and the fleeting aromatics. A well-balanced wine should unfold its layers gradually, revealing hidden complexities and little surprises.

## Vineyard Notes

This is our first time working with grapes from Dion Vineyard, a site that was first planted in 1976 near the town of Farmington on the east end of the Laurelwood District sub-AVA. The Laurelwood soils are quick draining silt over red volcanic sub-soil. The vineyard is LIVE Certified. We are excited about this new partnership with Kevin and Beth.

## Vintage Notes

The fruit arrived at the winery on October 8th, a sunny day near the beginning of the late 2023 harvest. These grapes were gently pressed whole-cluster and the juice settled for a few days before being racked off of the gross lees. The must was fermented slowly in small stainless steel tanks – some lots with added yeast and others uninoculated and allowed to go wild. After the fermentations reached their natural conclusions, the separate lots were blended, stabilized and filtered by the gentlest means. We bottled this wine on March 1st, 2023. The 2023 vintage is great for stony minerality and deep fruit flavors with plenty of natural acidity.