

WILLAKENZIE ESTATE

2013 PINOT GRIS

ESTATE GROWN - WILLAMETTE VALLEY



VARIETAL

100% Pinot Gris

VARIETAL ORIGIN

Alsace

APPELLATION & AVA

Willamette Valley
Yamhill-Carlton AVA

VINEYARDS

18 Acres

TERROIR

Sedimentary WillaKenzie Soil

HARVEST DATES

September 19 - October 2, 2013

HARVEST STATISTICS

Brix: 22.5, pH: 3.4, TA: 6.5

FERMENTATION

Whole clusters pressed into stainless steel tanks. No malolactic fermentation.

BOTTLING DATES

April 23 - May 1, 2014

FINAL ANALYSIS

Alc: 13.5%, pH: 3.4, TA: 6.0

RESIDUAL SUGAR

0.5%

CLOSURE

Cork-Free

CERTIFICATIONS

Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

Golden straw in color, the 2013 Pinot Gris has aromas of citrus, Granny Smith apples, and jasmine, accompanied by mineral tones. The wine shows bright acidity and is extremely well-balanced on the palate. The taste is crisp and refreshing with flavors of apricot and grapefruit. The finish is easy, rich, and velvety, yet without sweetness. This wine will age for 3 to 5 years and is delicious and drinkable now.

FOOD PAIRING

The 2013 Pinot Gris will pair well with lobster and crab.

