

2015 PINOT GRIS

ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Pinot Gris
VARIETAL ORIGIN
Alsace
APPELLATION & AVA
Willamette Valley
Yamhill-Carlton AVA
VINEYARDS
14.2 Acres
TERROIR
Sedimentary Willakenzie Soil
HARVEST DATE
September 4-19, 2015
HARVEST STATISTICS
Brix: 23.5, pH: 3.3, TA: 5.8
FERMENTATION
Whole clusters pressed into stainless steel tanks. No malolactic fermentation.

BOTTLING DATE
May 10-18, 2016

FINAL ANALYSIS
Alc: 13.7%, pH: 3.3, TA: 5.1

RESIDUAL SUGAR
0.4%

CLOSURE
Cork-Free

CERTIFICATIONS
Oregon Certified Sustainable Wine, LIVE & Salmon Safe

TASTING NOTES

Featuring a pale straw color and aromas of pineapple, citrus, and tropical fruits, this wine starts with a sweet note of melon on the palate, finishing with refreshing acidity. It will age well for 5 to 7 years. Serve slightly chilled.

FOOD PAIRING

Pairs well with Thai food, curry and sushi.

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