

WILLAKENZIE ESTATE

2012 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
October 12-14, 2012

HARVEST STATISTICS
Brix: 24.3, pH: 3.35, TA: 7.0

WHOLE CLUSTERS
100% Whole Cluster

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

BOTTLING DATES
April 23 - May 1, 2013

FINAL ANALYSIS
Alc: 14.2%, pH: 3.4, TA: 6.6

RESIDUAL SUGAR
0.5%

CLOSURE
Cork-Free

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

Shining honey and golden straw in color, this Pinot Gris has tropical aromas with ripe melon, kiwi, white pear and white flower. The taste is crisp and refreshing with a sweet entry and a lush and velvety mouthfeel. Flavors of citrus and apricot accompany an acid build-up and balance toward the warm and inviting finish. This wine will age for 3 to 5 years and is just as delicious and drinkable now. Serve well chilled.

FOOD PAIRING

We recommend pairing with spicy Thai food, smoked salmon, or Indian curry. More great options to pair with this wine are sushi, crab-avocado-mango salad, quiche and endives with blue cheese.

