

# WILLAKENZIE ESTATE

## 2014 PINOT GRIS

*ESTATE GROWN - WILLAMETTE VALLEY*



### 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 18-21, 2014

### HARVEST STATISTICS

Brix: 24.0, pH: 3.3, TA: 6.0

### FERMENTATION

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

### BOTTLING DATE

May 6-14, 2015

### FINAL ANALYSIS

Alc: 14.2%, pH: 3.3, TA: 5.7

### RESIDUAL SUGAR

0.5%

### CLOSURE

Cork-Free

### CERTIFICATIONS

Oregon Certified Sustainable Wine,  
LIVE & Salmon Safe

### TASTING NOTES

The 2014 Pinot Gris displays a light straw color. Tropical fruit aromas with passionfruit and melon are found on the nose, with a hint of banana. The palate offers crisp and refreshing acidity with flavors of honeysuckle, acacia, and sweet citrus. There is an elegant and long finish. This Pinot Gris will age for 4 to 5 years, and is delicious and drinkable now. Serve well chilled.

### FOOD PAIRING

Pairs well with arugula, jicama, walnut, bleu cheese and pear salad. As well as with Asian cuisine.

