



MONTINORE ESTATE

2015

PINOT GRIS

Willamette Valley, Oregon



pH
3.33

TA
6.0

RESIDUAL SUGAR
.2%

ALCOHOL
13.6%

VINEYARD
WILLAMETTE VALLEY AVA

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
25 YEARS

CLONES
**146, 152,
LETT SELECTION**

HARVEST DATE
SEPTEMBER 11-28

FERMENTATION
STAINLESS STEEL

WINEMAKER
STEPHEN WEBBER

RELEASE DATE
JUNE 2016

THE VINTAGE

2015 was an excellent year for making lively whites with dynamic aromatics and lingering crispness. Bud break was early and fruit set almost a month ahead of the norm. This was followed by an unusually warm summer that accelerated development of the vines. Fortunately, the weather cooperated and the last four weeks of the season provided weather that allowed for near perfect ripening conditions. Harvest started 3½ weeks earlier than average, but the fruit from the start was near perfect.

THE WINEMAKING

Seven different vineyard blocks on our estate contribute to this wine. Each vineyard site offers slightly different fruit character which helps create a wine of complexity and character when blended together. Each area ripens within a very short period of each other, which is helpful with the logistics of making vessel choice and co-fermenting decisions. The wine was fermented in stainless steel, with a mixture of yeasts, including indigenous. Variations in pressing cycles, yeasts, vessel size, temperature and lees ageing provide the complexity that defines the best possible estate Pinot Gris that exemplifies our special and unique location.

THE WINE

The 2015 Pinot Gris is a lovely example of the great balance that we can achieve in the Northern Willamette Valley with this variety. It initially embraces with a grassy, tropical fruit and bright citrus nose. It opens up on the palate to offer a firm foundation of stone, papaya, and citrus fruit, allied with a little spice and a hint of savory. It finishes with a distinctive tropical note; clean, with good roundness and nice texture. As people have come to expect from our Pinot Gris, the 2015 is an excellent food wine that pairs well with anything from salads and seafood to grilled chicken and light meats.



Made with Demeter-Certified Biodynamic Grapes
Certified Organic by Stellar Certification