



MONTINORE ESTATE

2016

# PINOT GRIS

*Willamette Valley, Oregon*



APPELLATION  
**WILLAMETTE VALLEY AVA**

VINEYARD  
**MONTINORE ESTATE**

SOIL  
**LAURELWOOD  
CORNELIUS**

AVERAGE VINE AGE  
**25 YEARS**

VARIETY  
**PINOT GRIS**

CLONES  
**146, 152,  
LETT (selection)**

HARVEST DATE  
**SEPT 10-29**

FERMENTATION  
**STAINLESS STEEL**

TA  
**6.0**

pH  
**3.32**

RESIDUAL SUGAR  
**0.1%**

ALCOHOL  
**13.5%**

WINEMAKER  
**STEPHEN WEBBER**

RELEASE DATE  
**JULY 2017**

## THE VINTAGE

The 2016 vintage was one of the most challenging and delightful in recent years. A wet winter resulted in bud break almost a month ahead of the norm. High soil moistures and an unusually warm spring created perfect conditions for mildew. As an organic and Biodynamic® vineyard, we don't use "silver bullet" chemical sprays when mildew outbreaks occur. Instead, we cared for the vineyard early in the season keeping the vines clean and healthy. When bloom came, the vines looked great. Conditions cooperated through flowering and fruit set. By September, moderate weather slowed ripening and allowed for picking at peak perfection.

## THE WINEMAKING

Seven different vineyard blocks contribute to this wine. Each site offers unique characteristics which, when blended, creates a wine of character and complexity. 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 allow for a level of intricacy that allows us to produce the best possible estate Pinot Gris that exemplifies our special and unique location.

## THE WINE

The 2016 Pinot Gris is a lovely example of the great balance that we can achieve in the Northern Willamette Valley with this variety. It emerges with aromatics of pear, Meyer lemon zest and fresh mint. It opens up on the palate with a silky and light texture to offer a foundation of stone fruits, melon and bright citrus, with zippy acidity. It finishes with stony minerality and white pepper, with lush and rich texture. As people have come to expect from our Pinot Gris, the 2016 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



**Wine Spectator**