



MONTINORE ESTATE

2019

# PINOT GRIS

*Willamette Valley, Oregon*



APPELLATION  
**WILLAMETTE VALLEY**

VINEYARD  
**MONTINORE ESTATE**

SOIL  
**LAURELWOOD  
CORNELIUS**

AVERAGE VINE AGE  
**28 YEARS**

VARIETY  
**100% PINOT GRIS**

CLONES  
**146, 152, LETT**

FERMENTATION  
**STAINLESS STEEL**

TA  
**6.0**

pH  
**3.33**

RESIDUAL SUGAR  
**0.03%**

ALCOHOL  
**13.7%**

WINEMAKER  
**STEPHEN WEBBER**

BOTTLING DATE  
**JUNE 2020**

RELEASE DATE  
**OCTOBER 2020**

## THE VINTAGE

The 2019 vintage began with a mild, cooler spring and a warm summer with few extremes, and not much disease or pest pressure. Everything was going to plan until Mother Nature flipped the script in September from ideal ripening to cold and rains. Hard picking decisions had to be condensed between weather breaks, resulting in lower sugar levels and higher natural acidity. This brought out nuances and subtle complexities while maintaining freshness. A challenging, but classic Oregon vintage.

## THE WINEMAKING

Seven different blocks from our estate vineyard contribute to this wine. Each growing site offers slightly different fruit characteristics which, when blended, creates additional personality 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 an estate Pinot Gris that exemplifies our special and unique location in the Willamette Valley.

## THE WINE

The 2019 Pinot Gris is a lovely example of the great balance that can be achieved with this variety in the Northern Willamette Valley. Transport yourself to a sunny island with the intensely fruit-forward aromas of pineapple, key lime, mango, kiwi and kumquat. The fresh and clean palate offers flavors of citrus, Granny Smith apple, green pear and a slight grassiness. Acidity is lively and mouthwatering. Pinot Gris is such a crowd pleaser and all-round versatile. Chill it down for a palate cleansing appetizer or pair it with just about any meal, especially veggie kabobs, grilled halibut or fresh salads.



Made with Demeter-Certified Biodynamic Grapes  
Certified Organic by CCOF