

SECOND GROWTH

Willamette Valley
2021 Pinot Gris

2021 Vintage Summary

The 2021 vintage is quickly gaining momentum as one of the best vintages ever for many winemakers in the Willamette Valley. June brought record-high temperatures across Oregon that were worrisome in the moment. Balance quickly returned for the rest of the Summer and by September returned to typical cool-climate temperatures. The cool night air allowed the grapes to finish ripening slowly, preserving bright acidity and balancing sugars.

Vinification

The Pinot Gris fruit was whole-cluster pressed immediately upon arrival at the cellar and the juice allowed to settle for 36 hours. The juice was then racked clean into stainless steel ferments and underwent fermentation for three weeks at medium to low temperatures of between 60°F and 66°F. Aged entirely on lees in stainless steel tanks. The wine was then filtered and bottled.

Technical Info:

Harvest Date: September 24th - October 4th, 2021

Brix: 24.3

pH: 3.32

TA: 5.4 g/L

Alc: 13.5%

Tasting Notes

Aromas are fresh, floral and display high-toned stone fruits and citrus. The palate is balanced with round notes of sweet peach, honey, lemon and pear. This Pinot Gris is crisp, ripe and finishes cleanly with a hint of lemon zest.

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