



2024 Pinot Gris Willamette Valley

2024 Vintage Summary

Valley-wide, 2024 opened cool with heavier-than-average spring rainfall, an average-timed budbreak, and a clean set. Heat arrived in July, receded, then returned briefly in early and late September; a cool mid-September interlude reset sugars and preserved acids. October stayed mild and dry. Crop loads were modest and overall quality is widely described as excellent, producing balanced, fruit-expressive wines with moderate alcohols and fresh acidity.

Vinification

The Pinot Gris grapes were 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 tanks and underwent fermentation for three weeks at medium to low temperatures of between 60°F and 66°F. The wine was then filtered and bottled.

Notes

Harvest Date: October 13th to October 24th, 2024

Brix at Harvest:	22.4
pH:	3.28
TA:	6.8 g/L
Alc.:	13.1%

Winemaker's Notes

Bright aromas of orange zest and lemon meringue with crisp, mouthwatering acidity. Minerality with a smooth finish, the citrus and tropical fruit flavors continue to linger on the palate.

Product of Willamette Valley, Oregon

