



2014 PINOT GRIS YAKIMA VALLEY



WINEMAKER'S NOTES

This wine opens with aromas of peach, melon and honeysuckle. Ripe fruit flavors continue in the palate. The natural balance of fruit and acidity has created a wine that is lush and full, with a fresh, bright finish and a hint of minerality.

VINEYARD SOURCING

The grapes for this wine come from the Yakima Valley's Brooks and Sunnyside vineyards. Both vineyards are located in cooler sites, allowing for intense flavor development while retaining the bright acidity of the grapes. This creates a wine that is naturally balanced.

GROWING SEASON

2014 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur two to three weeks earlier than normal. Thus, we began harvest a week ahead of schedule. Warm days and cool nights in late August and September allowed the grapes to ripen slowly for flavor development while retaining the natural acidity.

WINEMAKING

The grapes were harvested in the early hours of the morning to arrive at the winery cool. Once at the winery, the grapes went directly to press, where the juice was gently pressed away from the skins. The juice was allowed to settle for two days before racking. Clean juice was inoculated with yeast strains selected for aromatic white wines. The wine was fermented cool over 22 days, allowing optimal aroma and flavor development.

TECHNICAL NOTES

Appellation	Yakima Valley
Blend	100% Pinot Gris
Alcohol	13.3%
T.A.	0.6 g/100 ml
pH	3.16
RS	0.68 g/100 ml

SENSORY INDICATOR

