

Girardet 2017 Pinot Gris

The Wine:

Brilliant, light straw color with lively aromatics of lemon, pineapple, and juicy banana. A smooth mouthfeel opens soft yet bright, with ripe citrus notes building to a crescendo in the mid palate. Finishes crisp, clean, and dry with balanced acidity leaving flavors of lemon, mango, and white tea leaves.

The Vineyards:

These dry-farmed vines were planted in 2007 on the gently sloping shale hillsides of the Girardet Estate. The vines are always hand-harvested and hand-pruned. The soils are a gravelly silt-loam over a turbidite shale substrate, leading to a wine with a distinct mineral terroir.

The Winemaking:

The grapes were pressed as gently as possible in a computer-controlled press. The pressing is done whole-cluster, without de-stemming, to maintain the delicate flavors in the wine and avoid oxidation. The juice was fermented cool at 45°F in stainless steel to preserve the fresh, delicate flavor notes. Aging was also entirely in stainless steel to create a wine with vibrant flavors and acidity.

The Details:

Appellation:	Estate Grown, Umpqua Valley, Oregon
Harvest Dates:	September 16th-21st
Harvest Brix:	20.8
Fermentation & Cooperage:	100% stainless steel, at 45°F, fermented until dry
Bottling Chemistry:	Alcohol 12.2%, pH 3.12, Total acidity 6.6 g/L
Bottled:	March 2019
Released:	April 2019
Cases Produced (750ml x12):	550
Retail Price:	\$15