

Sagelands

PINOT GRIS

COLUMBIA VALLEY
2015

TASTING NOTE

Lively aromas of pears and apricots introduce a fresh and fruity mid palate filled with mouthwatering green apples. A long, mineral-laced finish is perfectly balanced by racy acidity, making this 100% Pinot Gris the ultimate quencher.

ABOUT THE VINTAGE

The 2015 Washington state harvest will go down in history as the vintage where parts of the state persevered above irrigation restrictions, several 100-degree days, and a few late-season regional wildfires that spared growers from any problems. It will also be noted as the year with a record surge in growing degree days, a harvest that started early and ended by mid-October, and a bounty that surpassed even the 227,000-ton record set during the 2014 Washington harvest. A surge in growing degree days showed Washington had the biggest heat increases of wine-growing states on the West Coast. Fruit flavors from this harvest are concentrated and intense, with moderate berry size, excellent phenolic ripeness and balanced acidity.



APPELLATION

Columbia Valley

VARIETAL BLEND

100% Pinot Gris

VINEYARDS

Canyon Vineyard Ranch

HARVEST DATE

Sept. 10 – Oct. 12, 2015

PRODUCTION STATISTICS

TA: 5.7 g/L PH: 3.43

RS: 1.1%

Alcohol: 13.5%

Cases Produced: 2,003

Yeast: S-325

ML: None

Oak: Stainless Steel

Aged: 4 Months

Fining: Bentonite

Bottled: Jan. 14, 2016