



VINTAGE NOTES:

2019 was a very "Oregon" vintage. It reminded us of years such as 2013, 2010, and 2007 when we had to make smart and difficult picking decisions due to rain in the forecast. Though challenging, these vintages have always been favorites in the Oregon winemakers' circle. We get great aromatics, higher acids, lower alcohols and very elegant, ageworthy wines.

WINEMAKING NOTES:

We press off this pinot gris right after picking and ferment 100% in a 1600 gallon French oak cask. The wine stays on the lees throughout fermentation. This, along with the large oak cask, gives the wine more texture and is a nod to a more Alsatian style.

TASTING NOTES:

Lemon zest, mint, Bartlett pear and hay on the nose with flavors of peach pit, fresh fig, homemade nougat, baked apple with cinnamon and white clover on the palate. This Pinot Gris has great viscosity and weight with balanced acid and long finish.

ILLAHE ESTATE PINOT GRIS 2019



TECHNICAL DATA:

Production:	526 cases
AVA:	Willamette Valley
Winemaker:	Brad Ford
ABV:	11.5%
pH:	3.0
FSO2:	25ppm
TA:	7.1g/L
Residual sugar:	4.1 g/L
Bx at harvest:	20.5
Vineyard:	Illahe Vineyards
Soil:	Sedimentary clay
Elevation:	250-450 feet

Fermented in a 1600-liter, neutral french oak cask.
7 months aged in cask on fine lees.

LIVE Certified grapes
Salmon Safe
Deep Roots Coalition (dry farmed)

**SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED**



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