



VINTAGE NOTES:

2020 was a year of determination, perseverance, and thoughtful decisions on the crush pad. In the vineyard we were faced with a lower crop yield than a typical vintage due to spring rain during bloom. This in turn gave us smaller clusters, quality berries and more complex flavors.

WINEMAKING NOTES:

We press off this pinot gris right after picking and ferment 50% in a 1600 gallon French oak cask and 50% in stainless steel. 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:

Baked Asian pear, golden delicious apple, ginger spiced lemon curd, almond shortbread, with a soft, creamy mouthfeel and a long acid-driven finish.

ILLAHE ESTATE PINOT GRIS 2020



TECHNICAL DATA:

Production: 1145 cases
AVA: Willamette Valley
Winemakers: Brad Ford & Nathan Litke
ABV: 12.0n%
pH: 3.01
FSO2: 25ppm
TA: 6.29g/L
RS: 4.1 g/L
°Bx: 21.05
Vineyards: 43% Illahe Vineyards, 40% Legacy, 17% Van Duzer
Soil: Sedimentary clay
Elevation: 250-450 feet

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

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



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