



VINTAGE NOTES:

In 2021 we had rainstorm during bloom in June that made our crop yield a little lower than anticipated. We also had record breaking high temperatures one weekend this Summer for the Willamette Valley. Thankfully these heat spikes were short lived and by the Fall temperatures were very mild. We had no rain during harvest, allowing optimal ripening and flavor development. 2021 is turning out to be a great complex vintage.

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:

The aromatics of the gris jump out of the glass with notes of lemon peel, pear drop, muddled mint, key lime pie, peach, and kiwi. The Santa Maria wooden fermenter helps give this gris has lovely texture with racy acidity, stone, and salinity.

ILLAHE ESTATE PINOT GRIS 2021



TECHNICAL DATA:

Cases produced: 1630
pH: 3.18
Titratable Acidity: 7.25g/L
Alcohol: 12.90%
Residual Sugar: 3.57g/L

Vineyards:

38% Illahe Vineyards
26% Erratic Oaks
26% Goshie

10% Scenic Valley

Average brix at harvest: 22.4

Harvest date: 9/8-9/17/21

Fermentation:

50% neutral oak fermented in a
foudre

AVA: Willamette Valley

Notes: LIVE & Salmon Safe

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



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