



## VINTAGE NOTES:

The 2022 vintage started off with an unusual frost right at budbreak in April of 2022. After the frost we had one of the rainiest springs ever in the Willamette Valley which made growth slow quite a bit. But, as spring turned to summer things started becoming more positive. We had perfect weather during bloom and great fruit set on the shoots that survived the frost. We had nice temperatures in the summer months; however, because of the cold and rainy spring, we had one of the latest harvests in a decade. We had a nice extended and sunny fall and we were able to let the fruit develop nicely until it was ready to be picked.

## WINEMAKING NOTES:

We press off this pinot gris right after picking and ferment 35% in a 1600 gallon French oak cask and 65% 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 sweet grass, honey crisp apple, animal cracker, lemon, ginger, honey, dried apricot and a hint of salinity. Our wooden foudre helps give this gris has lovely texture with centered acidity and rich juicy mouthfeel.

ILLAHE  
PINOT GRIS  
2022



### TECHNICAL DATA:

Cases produced: 1740

Alc by vol: 12.0%

FSO2: 25ppm

pH: 3.17

Titrateable Acidity: 6.74g/L

Residual Sugar: 3.85g/L

Vineyard: 48% Illahe Vineyards,  
52% Goshie,

Average brix at harvest: 22.1

Harvest date: 10/7-10/13/22

Fermentation:

35% neutral oak fermented, 65%

Stainless steel

AVA: Willamette Valley

Notes: LIVE

UPC: 8 04879 15408 2

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



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