



2023 VINTAGE NOTES:

In the vineyard, we started out with warm weather beginning almost exactly in June, when we had thirsty little plants at the new vineyard house vineyard. Luckily we got water to our babies because the summer, without any long heat spikes, was still one of the warmest average summers in years with very little rain. When harvest came around, we did get a few days of rain, but luckily we had enough stored sun to be able to pick a little before and a little after and still receive beautiful grapes.

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:

Our 2023 pinot gris is once again the overachiever you've come to expect from Illahe. It is a majority Illahe estate fruit. It explodes with fruit including, but not limited to, nectarines, peaches, meyer lemons, and bartlett pears. It has complex notes of chamomile and marjoram. Slightly saline and smooth, the mouth also has crisp acidity for any spring dish.

ILLAHE
PINOT GRIS
2023



TECHNICAL DATA:

Cases produced: 1660

FSO2: 25ppm

pH: 3.08

Titrateable Acidity: 6.50g/L

Alcohol: 12.60%

Residual Sugar: 4.15g/L

Vineyard: 63% Illahe Vineyards,
37% Goshie,

Average brix at harvest: 21.1

Harvest date: 9/15-9/19/23

Fermentation:

36% neutral oak fermented, 64%

Stainless steel

AVA: Willamette Valley

Notes: LIVE

UPC: 8-60205-00137-6

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



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