



Willamette Valley, Oregon Pinot Gris

2022

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in the now-famous Dundee Hills of Oregon's Willamette Valley. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines. Our wines are made from organic grapes, crafted sustainably with the environment at the forefront of our minds, that express the distinctive flavors of our hillside vineyards.

— Alex, Alison, & Nik Sokol Blosser

Siblings and Second Generation Winegrowers

VINTAGE HIGHLIGHTS

What started as a dry winter turned into a deluge of rain in the springtime. We had the wettest and coldest April/May/June in recorded (130 years) history. Freezing temperatures on the morning of April 14th and 15th knocked back the fragile new growth, in fact, until crop estimates were done in late August, we thought our crop yields would be down across the board by 50-60%. The lesson learned is don't second guess a grapevine. In over 51 years of growing grapes here in the Dundee Hills we have never seen a freezing event during the growing season, so we had no idea what was going to happen. The primary buds froze and died, but the secondary buds came on, produced fewer but larger clusters, and the vines made a miraculous comeback. The coldest and wettest spring turned into the 2nd warmest and driest summer on record, and then we got to October. Everything depended on good ripening conditions (dry and warm) in the month of October since bloom was much later. Fortunately we got the warmest October in Oregon history, we were able to let the grapes hang, and the rains stayed put until all our Estate fruit was in on Thursday, October 27th. The fruit got nice and ripe, and we are thrilled with the wine produced from this vintage!

WINEMAKING

The fruit for this wine was picked over a period of days between September 30th and October 21st. A portion of the Pinot Gris was picked with an acid focus and the other portion with a focus on higher brix and therefore more fruit weight. All the fruit was destemmed and went quickly to the press to avoid prolonged skin contact. The juice had long, cool fermentations in stainless steel tanks ranging from 15-20 days, using a diversity of ester focused yeasts. The resulting wines were all blended in a stainless steel tank with light lees where it was aged for about three months with lees stirring weekly for two months. As a result of the dual picking there is a weight and dimension in this wine. Additionally, lees stirring allowed the body and mid-palette to build during the aging of the wine. The final product is a clean Pinot Gris with weight, dimension, minerality and aromatics of stone fruit with hints of citrus apple and pear in the palette.

WINE PROFILE

Slight notes of honeysuckle, apple blossoms, nectarines, pear, and apricots. A very complex Pinot Gris that is dry, with high acidity, and a long finish. Spring and Summer we found your perfect pairing!

PAIRINGS

Pair our Pinot Gris with stone fruit salad, Chicken Tikki Masala (Medium Heat Preferred), or spinach quiche.

SCORES

90 points Wine Enthusiast

THE STORY

We produce a dry style Pinot Gris which accentuates the minerality this varietal clearly expresses. In addition to fermentation size and temperature, the diversity of yeasts used to perform fermentation and the extended period of lees contact prior to blending and bottling contributes greatly to the complexity of this wine.



APPELLATION
100% Willamette Valley AVA

BLEND COMPOSITION
100% Pinot Gris

AGE OF VINES
Planted in 1997

BOTTLED
March 2023

BRIX AT HARVEST
21.5°

ALCOHOL BY VOLUME
13%

PROPER CELLAR LIFESPAN
~5 - 7 Years

PRODUCTION
~6,300 Cases

SUGGESTED RETAIL
\$28