



## Pinot Gris Willamette Valley, Oregon 2023

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

2023 was our 3rd warmest growing season on record after the 2015 and 2014 vintages. We had the warmest and driest August on record and if it was not for the rain in early September our harvest would have started before Labor Day Weekend. Three cheers for the rain! One of the interesting things about 2023 was the arrival of our first hailstorm right after bloom. We have never seen a damaging hailstorm in our vineyard since we started in 1971, so seeing it happen and the resulting damage was at first a little scary. While it looked like our yields might have been higher, the hailstorm helped reduce the crop to our desired amount. The resulting fruit was excellent, with the heat in August producing lower acid in the grapes and nice full flavors. - Winemaker Robin Howell

#### HARVEST DATE

September 13th - October 4th

#### WINEMAKING

A portion of the fruit was picked for higher acid and the rest with higher brix and fruit weight.

Fermented in stainless steel with a diversity of ester focused commercial yeasts.

15-20 day long cool ferment

#### AGING

4 months in stainless steel with weekly lees stirring

#### APPELLATION

Willamette Valley, Oregon

#### VARIETAL

100% Pinot Gris

#### BOTTLED

April 2024

#### PROPER CELLAR LIFESPAN

~5 years

#### PRODUCTION

4,075 cases

#### ALCOHOL BY VOLUME

13.5%

#### SUGGESTED RETAIL

\$30

#### INGREDIENTS

Grapes, yeast, potassium polyaspartate, SO<sub>2</sub>

#### 5-5OZ SERVINGS PER CONT.

Calories: 119

Carbohydrates: 2.5g

Fat: 0g

Protein: 0g

#### UPC

88473-88123

### WINE PROFILE

Our 2023 Willamette Valley Pinot Gris has notes of fresh white peach, bright tropical fruits, and clean citrus. The wine is dry and crisp with a touch of grapefruit peel on the finish.

### SCORES

90 points Wine Enthusiast

### 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 plus the extended period of lees contact prior to blending and bottling contributes greatly to the complexity of this wine.

