



Willamette Valley, Oregon Estate Pinot Gris

2021

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in Oregon's Dundee Hills. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines, through sustainable methods, which express our distinctive hillside vineyards.

—Alex & Alison Sokol Blosser

VINTAGE HIGHLIGHTS

2021 was the 2nd warmest growing season we have ever seen since 2015. We also got to add a new term to the dictionary: Heat Dome. Three straight days of triple digit temperatures in late June breaking heat records for the Willamette Valley! Bud break started like usual in the middle of April. We had the driest March/April/May that the Valley has seen through 128 years of record keeping! Bloom, or flowering, also appeared on time in early/mid June. While late June brought the "Heat Dome", our grapes made it through thanks to bloom being finished at all our sites and there still being soil moisture, so they grew like crazy over those three days of hellish temperatures. July and August turned out to be exceedingly hot and dry, thankfully September started off mild with a couple of rain events that allowed us to fully ripen the grapes. We started bringing in our Estate Pinot Noir on Sunday, September 12th. The hot and dry summer made for fruit that was extremely clean, making for excellent fermentations. All in all, mother nature gave us something to be grateful for on our 50th anniversary.

WINEMAKING

The grapes were carefully harvested from our Estate vineyards sites in Eola-Amity and the Dundee Hills between September 14th and 26th. A portion of the Pinot Gris was machine picked, being destemmed in the field before pressing, and the rest was hand picked then gently whole cluster pressed to minimize the extraction of bitterness from the skins. Fermentation took place with a diversity of yeasts over 15-20 days in stainless steel tanks. The Pinot Gris was aged for 3 months in stainless steel tanks remaining in contact with its fine lees and stirred multiple times during the aging process to broaden the palate. There is a weight and dimension in this wine due to picking a portion of the Pinot Gris with an acid focus and another portion with higher brix and therefore more fruit weight.

WINE PROFILE

On the nose, the 2021 Pinot Gris shines with jasmine and lemon zest, complemented by peach rings and yellow apple. On the palate, the jasmine continues to dominate, and is joined by nectarine and lime zest.

PAIRINGS

This wine will pair beautifully with a classic shrimp scampi, a summery peach and burrata salad, or home fries with a tangy aioli.

SCORES

(91) James Suckling, (92) Wine & Spirits, (92) Wine Enthusiast, Great Value by Tim Fish at Wine Spectator



APPELLATION
100% Willamette Valley AVA

BLEND COMPOSITION
100% Pinot Gris

CLONES
146 and 152

AGE OF VINES
Planted in 1997

BOTTLED
February 2022

BRIX AT HARVEST
22-23°

ALCOHOL BY VOLUME
13.5%

PROPER CELLAR LIFESPAN
~5 - 7 Years

PRODUCTION
3,300 Cases

SUGGESTED RETAIL
\$28