



2014 Pinot Gris

Retail Price: \$17

Appellation: Dundee Hills, Oregon

Production: 300 cases, 750ml

Tasting Notes

90 Points & Best Buy-Wine & Spirits

"Flinty and angular, with a leesy scent and mouthwatering lemon flavors, this has a thrilling lift and drive and a whiff of bread crust on the finish. Chill this racy white for an aperitif."

Fermentation and Aging

The whole clusters of handpicked fruit are placed directly into the press within hours of harvest. After pressing, the juice is fermented slowly to dryness in stainless steel tanks. Fermentation temperature is kept low, again to preserve the aroma and freshness of the fruit. The malo-lactic fermentation is blocked, to preserve the natural acidity of the wine.

Alcohol 13%

pH 3.24

Harvested September 23, 2014

2014 Vintage

The latest in a string of exceptional vintages, 2014 began early, with the vines breaking dormancy in late March. The spring and summer that followed were warm and dry, bringing on an early harvest at the end of September. Winemakers throughout Oregon were thrilled at the beautiful, flawless fruit. We harvested beginning on September 19 under perfect conditions.

Vineyards

Located in the Dundee Hills AVA within the Willamette Valley, our 35 acre estate vineyard is the source of 100% of the Pinot Gris grapes used to make Winter's Hill wines. South facing, at an elevation of 525-730 ft, the site is ideal for the production of premium wines. Truly in the heart of Oregon's wine-country, Winter's Hill is bordered to the East by Domaine Serene, to the South by Stoller Vineyards, and to the North by Vista Hills. The sections planted to Pinot Gris are southwest facing, and the vines soak up the warm afternoon sun to fully develop their flavor and aroma.

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