

SALT

WINE COMPANY

2023

PINOT
GRIS

WILLAMETTE
VALLEY

Vintage: 2023 started off slow with cool temperatures leading to a later than normal bud break. However a few 90°+ days in May, with warm weather continuing throughout the summer months, helped to get the grapes back on track. Cooler weather in late August pushed out harvest slightly, but it also helped slow down the sugars, allowing the tannins to ripen and the skins to thicken. Comparisons in this vintage can be made to 2015 and 2018. 2018 for comparable degree days and 2015 for its hot and dry summer.

Vinification: This Oregon Pinot Noir was very carefully sorted to ensure only the highest quality of fruit was used. The grapes underwent a two-day soak prior to fermentation for a total of 19 days of skin contact. 100% malolactic fermentation occurred over a five-month period. The wine was aged in a combination of stainless steel and French oak (20% NFO) for eight months.

Harvest: 9.29.23 - 10.6.23

Alc %: 13.3%

TA: 5.3 g/L

pH: 3.58

Winemaker Notes: Aromas of white flowers, spiced pears, slate, white pepper, and pluot. The palate is layered with notes of spice, sweet peach, candied ginger, and orange cream with mouthwatering acidity.