



2015 Pinot gris

Vitae Springs Vineyard

Release Date: September 1, 2016

Retail Price: \$22.00

Production: 1,026 cases

Crop Level: 2.9 tons/acre

Harvested: September 25, 2015

Bottled: June 2016

Alcohol: 13.5%

Suggested Pairings: spicy Thai or Vietnamese dishes, salmon, or grilled vegetables

Aging Recommendation: Up to 8 years

Available Bottlings:

- 750mL

Vineyard Notes

Vitae Springs Vineyard established in 1986 and expanded in 1999, is located in the rolling hills five miles south of Salem, Oregon. The grapes come from two blocks. The original planting is at the base of the 'home block' on a south slope of well-drained Jory clay at an average elevation of 600'. The more recent 'Inwood' vineyard is planted on a steeper hillside of volcanic Nekia soil running from 600-760'.

We began making Pinot gris produced from Vitae Springs in 1993. In 1999, Mark asked grower Earl Van Volkinburg, to quadruple the acreage. The Vitae Springs Pinot gris used to be the smallest production lot at St. Innocent (one year we only produced 83 cases), but no longer.

The vines struggle, especially in their youth, because the soil is thin, but the quality of the fruit from this site is very high. In order to get the concentration and texture in the wine, the yield is limited by thinning to achieve a crop of about 2.7 tons per acre, which is much lower in comparison to the average Alsace and Oregon yield of 5 tons per acre. This allows Mark to pick fully ripe fruit with a level of intensity not possible at higher crop levels.

Production Notes

We produce this Pinot gris in a style to accentuate the wine's texture, ripe fruit and spice flavors. The must was tank fermented, aged for eight months on the lees and lightly filtered before bottling by gravity.

Vintage Notes

The summer of 2015 started off with intense heat that faded off into a very warm and sunny season. Harvest began early with us first picking fruit on September 2 in cooler conditions. Yields were about 15% higher than normal and fruit was as perfect as I have seen. We continued to harvest throughout September and finished by the end of the month. The balance of flavor, tannin, acid, and sugar were as perfect as I have seen in 29 years. I am excited to see how the wines develop.

Tasting Notes

This Pinot gris has concentrated ground spice notes and a bit of chili pepper-like heat along with pear, apple, melon, and hints of orange peel aromas. There's a strong backbone of fresh acidity and its fruit is balanced with spice and minerals. Completely dry, its broad texture persists.

Mark Vlossak, Winemaker