



# 2016 Pinot gris

## *Vitae Springs Vineyard*

**Release Date: September 1, 2017**

**Production: 434 cases**

**Crop Level: 1.3 tons/acre**

**Harvested: September 20, 2016**

**Bottled: June 2017**

**Alcohol: 13.5%**

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

**Aging Recommendation: Up to 10 years**

### **Vineyard Notes**

Vitae Springs Vineyard, established in 1986, is located in the rolling hills five miles south of Salem, Oregon. The grapes come from a steep, south facing hillside of well-drained volcanic clay at an average elevation of 670'.

### **Production Notes**

We produce this Pinot gris in a style to accentuate the wine's texture, ripe fruit and spice flavors without the influence of barrel aging. The must was tank fermented, aged for eight months on the lees and lightly filtered before bottling by gravity.

### **Vintage Notes**

2016 was the third in a string of warm summers and early harvests. It produced the smallest crop of the three. The harvest began with a bit of heat and dehydration in the fruit. This immediately resolved with cooler temperatures and the rest of the harvest produced well balanced fruit with lovely flavors and ripe tannins. We finished picking at the end of September, producing a total of 10,200 cases. In general 2016 produced lush, early-drinking wines with lovely aromatics and accessible fruit, spice and floral notes. They can be aged and are quite approachable in their youth.

### **Tasting Notes**

The 2016 Pinot gris is pale gold in color. Effusive notes of tropical kiwi, starfruit and lychee, balanced by dried ginger and hints of cinnamon. The palate is immediately filled with ripe pear and spicy apple with notes of ripe citrus and peach compote. I did not expect 2016 to produce one of my favorite Pinot gris', but it certainly has. There is nothing lackluster or ordinary about this vintage from Vitae Spring Vineyard. Drink now till 2028.