

WILD HILLS

WILLAMETTE VALLEY • OREGON



PINOT GRIS

2023

Technical Information

Harvest Date: 9/16/23 - 9/24/23

Alc: 13.0%

TA: 5.5 g/L

pH: 3.41

Production: 224 cs

UPC: 8-5166500295-9

Reviews

90 pts | James Suckling

2023 Vintage

Post-bud-break, a cold front brought record-low temperatures and frost into the Willamette Valley, leaving many to wonder if there would be any crop to harvest in Fall. May and June followed with unusually cool temperatures, furthering the worry of low yields or a complete loss. July through September was surprisingly warm and helped get the growing season back on track. Ideal conditions continued into October, allowing the fruit extra weeks of hangtime not typically seen in recent vintages.

Vinification

The Pinot Gris fruit was whole-cluster pressed immediately upon arrival at the cellar and the juice allowed to settle for 36 hours. The juice was then racked clean into stainless steel ferments and underwent fermentation for three weeks at medium to low temperatures of between 60°F and 66°F. Aged entirely on lees in stainless steel tanks. The wine was then filtered and bottled.

Winemaker's Notes

Aromas of orange blossom, tangerine, and spiced apple on the nose. The palate shows lively notes of peach, apricot, and baking spice. Balanced and seamless acidity with an expressive finish.