

# 2019 PINOT GRIS

Willamette Valley AVA



## WINEMAKER NOTES

The 2019 Pinot Gris begins with a definitive bright citrus note. Aromas of Meyer lemon, Asian pear and subtle hints of vanilla float from the glass. Upon the first sip, you are greeted by a wine that is bursting with sweet juicy fruits. White peach, tropical fruit, and raw honey provide the wine with a full mouth-feel. An underlying minerality keeps the wine crisp, refreshing and refined. Enjoy all summer long with fresh fruit salad, flaky white fish, or the afternoon sunshine!

## TECHNICAL NOTES

Harvest: 9/19 - 10/1/19  
Brix at Harvest: 21.2°  
pH: 3.21  
Alcohol: 13.3%  
Residual Sugar: 3 g/L  
Grapes: 98% Pinot Gris, 2% Gewurztraminer  
Notes: Passion Fruit, White Pear, Citrus, Vanilla, Lush, Fresh, Bright

## THE VINTAGE

After a string of five warmer vintages starting in 2014, the 2019 vintage marks the return of a cool vintage for the Willamette Valley. A relatively mild winter at the end of 2018 was followed by a cold and wet start to 2019. After the cool winter rains relaxed, we were welcomed into early spring with warmer than average temperatures and several long days of sunshine. The sun-filled warm spring days provided our vines an ideal start to the growing season. For the majority of the growing season, we were treated to near-perfect conditions. Long and warm, but not hot, early summer days gave way to cool evenings that allowed the vines to relax. Even with a fantastic growing season, the vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions – Patience was key for 2019. Even with the sudden cool down and rain showers, Oregon has carved a reputation for cooler vintages like this. Vintages that produce the complexity and aromatics, along with lower alcohol levels, that people have come to expect from Oregon.

## THE SOLÉNA STORY

After successful careers in the Oregon wine industry, the husband and wife team of Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate to commemorate their marriage in 2000. In May 2002, they launched Soléna by bottling their first vintage of Domaine Danielle Laurent Pinot Noir and, shortly thereafter, opening a tasting room in Carlton. Soléna is the combination of the French and Spanish words soleil and luna, celebrating the sun and the moon, and the name that Laurent and Danielle gave to their daughter. Soléna Estate began as a way to explore winemaking with other varietals grown in neighboring appellations while the family's young Domaine Danielle Laurent vineyard in the Yamhill-Carlton AVA matured. In May 2007, Danielle and Laurent added the spectacular Hyland Vineyard in the McMinnville AVA to their estate vineyard holdings. Today Laurent and Danielle are producing world-class Pinot Noir and Chardonnay from their estate vineyards.

# SOLÉNA

*Celebrate Friends, Family, and Life!*



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