

# 2021 PINOT GRIS

## Willamette Valley AVA

### WINEMAKER NOTES

This Pinot Gris strikes that elusive balance of creamy, refreshing, and fruit-forward. It is refreshing and delicious on it's own, but goes nicely with a variety of foods. The wine begins with aromas of honeysuckle blossom and crunchy apple. Upon first sip the palate is luscious and juicy. Flavors of lemon zest, lychee and pear turn into a clean mineral finish. Our Pinot Gris is perfect for pairing with summer salads, seafood, and creamy pasta.

### TECHNICAL NOTES

|               |                |        |                                      |
|---------------|----------------|--------|--------------------------------------|
| Harvest date: | 9/13-10/3/2021 | AVA:   | Willamette Valley                    |
| Brix:         | 22.4°          | Blend: | 98% Pinot Gris,<br>2% Gewürztraminer |
| pH:           | 3.3            | Aging: | Sur Lie, 6 months                    |
| Alcohol:      | 13.5%          |        |                                      |

### THE VINTAGE

The 2021 vintage will be remembered for producing wines with power and grace. Warm weather allowed for even ripening throughout the Willamette Valley creating the conditions for a high-quality vintage. Oregon's unseasonable heat spikes in June put stress on other crops. Luckily, our vines were still in the fruit set phase at the time. The small green berries still had their thick waxy coating that fully protected the young grapes from heat damage.

Winemakers love working with concentrated grapes to make powerful wines, and 2021 delivered exactly that. A few key weather events in 2021 led to luscious flavor in our grapes. Once again, we received rain during bloom which can decrease total fruit yield. That combined with the heat waves and lower overall annual rainfall resulted in small clusters and small berries but big phenolics. With sunshine continuing through the end of summer, our grapes had no problem becoming fully ripe on time. Finally, to round out an already exceptional vintage, we had ideal cooler temperatures heading into September and October, letting the grapes ease into the harvest and winemaking season.

### THE SOLÉNA STORY

Soléna is a combination of Spanish and French words Solana and Soleil, celebrating the sun, the moon and cycles of life. We were launched in May of 2000 when our owners purchased our 80-acre estate which became the Domaine Danielle Laurent vineyard. Furthering their successful careers in the Oregon wine industry, Laurent Montalieu and Danielle Andrus Montalieu gifted this vineyard to each other for their wedding, and began making wine under the label named Soléna after their daughter.

Soléna Estate showcases the beauty of terroir in our site-specific wines. We craft delicious wine from our own estate vineyards in Yamhill-Carlton and McMinnville AVAs, as well as iconic single-vineyards around the Northwest. We're well known for consistent, ageable Pinot Noir, Chardonnay, Pinot Gris, and Cabernet Sauvignon. However, our entrepreneurial spirit means we keep expanding our offerings. Visit our picturesque vineyard and tasting room in Yamhill, Oregon and raise a glass to celebrate friends, family, and life!



# SOLÉNA

*Celebrate Friends, Family, and Life!*

\*\*\*\*\*  
17096 NE Woodland Loop Road, Yamhill, OR 97148  
info@solenaestate.com | @solenaestate | www.solenaestate.com