



VINEYARDS

Harvest Date
Sept 17 - Oct 17, 2013

Yield Brix
2.5 tons/acre 22.8°

THE WINE

Varietal
96% Pinot Gris
4% Gewurztraminer

AVA
Willamette Valley

Alcohol pH
13.4% 3.30

Production
5,000 cases

Release Date
February 2014

Winemaker
Laurent Montalieu

TASTING NOTES

With its 100% Willamette Valley origin, our 2013 Pinot Gris exacerbates the very floral and white fruit driven character of the vintage. The nose shows spring-like sweet cherry blossom, vanilla, honeysuckle, white pear and precedes the juicy and rich mouthfeel of passion fruit, bright grapefruit combined with lingering citrusy that offers a vibrant crisp finish. Very mouthwatering, it is the perfect pre-meal entertainer.

Soléna

2013 PINOT GRIS

Willamette Valley

ACCOLADES

90 Points: Wine Spectator, January 2015

“Fresh and vibrant, with juicy honeydew and star fruit flavors that glide seamlessly into a long and vivid finish. Drink now. 5,000 cases made.” – H.S.

THE VINTAGE

The Willamette Valley 2013 vintage started with a growing season two weeks ahead of an average year and bloom under perfect weather conditions. We planned for an early dry year, thus deciding to cultivate vineyard rows to avoid competition with grass and not pulling leaves to avoid sunburn. Crops came in higher than average therefore we made the decision not to drop fruit anticipating good summer conditions would allow the fruit to achieve perfect maturity. *Véraison* came under high temperatures rewarding us on our early farming decisions. Ripeness came early to some sites with perfectly balanced fruit allowing us to start picking on September 13th. We continued picking sites up until heavy rain forced us to halt picking for a few days. After the storm we decided to let the remaining fruit hang until late October. Another rewarding decision as this late fruit showed extraordinary complexity, ripeness and structure with incredible acidity. Unlike any other, 2013 gave us the ability, within the same vintage, to create fruit forward wines as well as tremendously complex ideally structured for cellar aging reserve wines.

THE VINEYARD

We used fruit from several sites throughout the Willamette Valley including: Hyland Vineyard, Guadalupe Vineyard, Olsen Vineyard, Wildewood Vineyard, Elvenglade Vineyard, Bailey Vineyard and Kramer Vineyard. This wide range of vineyard sites across the AVA's offers a variety of flavors and structures from which we can create the best, most balanced blend. We followed viticulture practices that allowed us to minimize the use of pesticides and materials that could jeopardize the life of the soil. Each vineyard site was closely monitored as harvest approached, and the picking date was chosen based on taste.

VINIFICATION

This wine was fermented in stainless steel to emphasize the naturally fruity character of the Pinot Gris grape. The grapes were cooled prior to processing, utilizing the important cooling areas of our state-of-the-art winemaking facility, NW Wine Company. Primary fermentation was held at a maximum of 60°F with selected aromatic yeasts that were chosen to complement and preserve the fruit components. Whole cluster pressing took place in order to capture the essence and freshness of the fruit. No malolactic fermentation was allowed. A small amount of Gewurztraminer were added to enhance and compliment the aromatic qualities and complexity of the wine. Each lot was fermented separately in order to create our best blend. The wine was carefully blended to obtain a crisp, refreshing style, capitalizing on the unique variations from each vineyard site.