



# Soléna

## 2014 PINOT GRIS

### *Willamette Valley*

#### VINEYARDS

##### Harvest Date

*October 1, 2014*

##### Yield Brix

*2.5 tons/acre 24°*

#### THE WINE

##### Varietal

*95% Pinot Gris  
5% Gewurztraminer*

##### AVA

*Willamette Valley*

##### Alcohol pH

*13.1% 3.30*

##### Release Date

*May 2015*

##### Winemaker

*Laurent Montalieu*

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#### TASTING NOTES

*With its 100% Willamette Valley origin, our 2014 Pinot Gris displays a very floral and white fruit driven character.*

*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 citrus that offers a vibrant crisp finish.*

#### THE VINTAGE

The 2014 vintage has the richness and power of 2012 but the restraint and balance of the classic 2013 vintage. Fresher and more balanced than 2009, and every bit as powerful, this vintage of a lifetime may be Oregon's best harvest to date. From bud-break throughout harvest, growers and winemakers statewide experienced almost ideal growing conditions that delivered a record amount of exceptional, balanced fruit.

While the 2013-2014 winter may have started out as cold and wet followed by a wet and warm spring, the hot and dry summer allowed for an ideal, if not early, harvest. These seasonal characteristics led to bud-break, bloom and harvest all occurring close to two weeks earlier than usual. Despite the early progression, the warm temperatures - along with minimal issues due to rain, disease and birds - lead to even cluster development and a beautiful balance between sugar levels and structure in the berries. This resulted in deeply concentrated wines with luscious dark fruit flavor profiles. Warmer vintages may have the potential for high sugar and pH levels that produce wines that are stylistically different in both regional and varietal character. However, it is safe to say that 2014 may be one of the finest and most harmonious vintages in the history of Willamette Valley.

#### THE VINEYARD

We used fruit from several sites throughout the Willamette Valley including: 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. 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.