

2017 Pinot Gris

Willamette Valley, Oregon

 **WINEENTHUSIAST**
TOP 100 OF 2018

92
POINTS
Editors' Choice



Winemaker's Notes

Always a summer time (and every other time) favorite, the bouquet of our 2017 Willamette Valley Pinot Gris opens up with notes of just-picked Asian Pear and a hint of Meyer lemon zest. It's bolstered by elements of honeysuckle and orange blossom which carry through to its crisp and refreshing palate.

Technical Notes

Harvest: 10/11/2017

Brix at Harvest: 21.2° avg.

pH: 3.17

Alcohol: 13.1%

Residual Sugar: 3 g/L

Grapes: 100% Pinot Gris

Production: 1587 cases

The Vintage

The past three vintages in the Willamette Valley have been the hottest on record, with higher sugar levels in the berries adding powerful fruit flavors to the resulting wines. In 2017 however, we welcome the return of a Classic Oregon Vintage.

With more than sufficient rain in the winter, complemented by a healthy snowpack, the 2017 vintage was off to the perfect start. A cool and wet spring then set the stage for a lengthy growing season that kicked off with bud-break closer to the long-term average start time of mid-April. A brief warm period accelerated the arrival of flowering, but June put the brakes on that with a gentle few weeks of cooler temperatures. This allowed for very healthy fruit-set, with the majority of growers reporting more and larger clusters per vine than usual. Véraison arrived quickly as July warmed up and August was the hottest on record in the state. With some careful vineyard management, growers were able to make the most of the heat and ensure healthy acid levels matched by quality tannins. Cooler temperatures, lower sugars, structured tannins and mouthwatering acidity all add up to one thing: classic Willamette Valley wines. And with the increased yield for the vintage, it simply means there's more of it for you to enjoy.

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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