



RAINSTORM
Pinot Gris
Oregon

Area of Production:

Willamette Valley, Oregon.

Soil:

Mainly alluvial deposits.

Grape Variety:

100% Pinot Gris.

Production Technique:

We harvest the grapes at about 21.5 Brix. We harvest by hand to avoid piercing the skins, which often happens during machine-harvests. The grapes are then taken to the winery, where we gently press and ferment them at cold temperatures. This allows us to create a wine that features a smooth character, with layered and integrated flavors. We age our Pinot Gris for a minimum of six months on fermentation lees (for a rich yet bright body) and use no oak or malolactic fermentation. The final wine is bone dry and very refreshing.

Characteristics:

Color: Pale gold.

Bouquet: Crisp pear, melon and honey blossom, some yeasty character from sur lies aging.

Taste: Mango with fresh acidity.

Alcohol Content: 12.5%.

Total Acidity: 0.60%.

Ideal grilled chicken, soft cheeses, shellfish and pasta in a cream sauce.