

2018 PINOT GRIS

51 WEEKS WINEMAKING

WILLAMETTE VALLEY, OREGON

Pinot Gris from a beautiful vineyard in the northern Willamette Valley, which is now part of the Tualatin Hills AVA. Hand-picked and whole-cluster pressed. After several days of settling in the cool cellar, we transferred the juice to stainless-steel drums. The wine underwent a long cool fermentation with a selection of our favorite yeasts at low-level inoculums. Toward the end of the fermentation, we stirred the barrels once every few weeks to encourage the autolysis from aging sur lie. Malo-lactic was prevented in order to maintain freshness, with the richness being contributed from the style of aging. The wine was bottled in the springtime and has had a nice bottle rest to develop for your enjoyment. Look for aromas of ripe pear, cinnamon, and melon with a clean, balanced finish. This is the perfect wine for pairing with Oregon Dungeness crab. 200 cases produced.

VINEYARD, CLONAL, & WINEMAKING INFORMATION:

Whole-cluster pressed, fermented, and aged sur lie in stainless-steel drums

pH: 3.22

TA: 7.4 g/L

ALCOHOL: 13.5%



FIFTY-ONE WEEKS
WINEMAKING

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