



2014 VIRETON PINOT GRIS

Willamette Valley

VINEYARDS

This vintage, the fruit for our Vireton Pinot Gris was sourced from a small collection of Willamette Valley Pinot Gris vineyards.

WINEMAKING

Fruit for this bottling was hand harvested, whole cluster pressed and settled for 24 hours. Then, it was transferred to stainless steel tanks and fermented under temperature-controlled conditions with select Alsatian-style yeasts.

TASTING NOTES

The 2014 vintage produced a wine that is poised, with a round center and bright finish. The bouquet exhibits enticing aromas of honeysuckle, ripe cantaloupe, citrus blossom, lemongrass and flint. Opening with juicy notes of Asian pear, Key lime and honeydew melon, the palate exhibits a lively, fresh mouthfeel. Subtle undertones of citrus, spice drops and a distinctive minerality linger on the clean, lasting finish.



CLONAL COMPOSITION 152

FERMENTATION *Fermented in stainless steel fermentors with Alsatian-style yeasts*

ÉLEVAGE *No oak treatment*

TOTAL BARREL AGING *None*

BOTTLING DATE *September 2015*

CELLARING *This wine would be best enjoyed from now to three years.*

SRP \$24

ALCOHOL 14.0%

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