



2015 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 2015 vintage produced a wine that is effusive, with a round center and fresh, vivid finish. The bouquet exhibits enticing aromas of ripe papaya, lime oil, lemongrass and flint. Opening with juicy notes of Asian pear, nectarine and lemon cream, the palate exhibits a lively, bright mouthfeel. Subtle undertones of citrus blossom, 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 *April 2016*

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

SRP \$24

ALCOHOL 14.0%

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