



Archery Summit

2016 VIRETON PINOT GRIS

FARMING

By hand, using sustainable practices

CLONAL COMPOSITION

Alsatian Clone 152,146

FERMENTATION

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

BOTTLING DATE

September 2016

CELLARING

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

ALCOHOL

14.0%

PRODUCTION

2,951 Cases

PRICE

\$24

VINEYARDS

Fruit was sourced from small, select blocks throughout the Willamette Valley.

WINEMAKING

After being hand-harvested, grapes were whole cluster pressed and allowed to settle for 24 hours. The wine was then transferred to stainless steel tanks and cold fermented with strict temperature controls, utilizing select Alsatian-style yeasts.

TASTING NOTES

The 2016 Vireton Pinot Gris is a bright, well-rounded wine that features plenty of fresh fruit flavors and a clean, lasting finish. On the nose, the wine exhibits effusive aromas of ripe papaya, lime leaf, lemongrass, and kiwi. The palate opens with juicy notes of Asian pear, white peach, and honeydew melon. The mouthfeel is lively and fresh, with the distinctive citrus flavors laid atop a subtle undertone of spice and minerality.