



Archery Summit

2017 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

HARVEST DATE

September 2017

AGEING

10 months in stainless steel

CELLARING

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

ALCOHOL

13.6%

RELEASE DATE

July 2019

PRODUCTION

1,327 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 2017 Vireton Pinot Gris is a bright, well-rounded wine that features plenty of fresh fruit flavors and a clean, lasting finish. This wine opens with fresh apple and honeydew melon. A touch of citrus fruit aroma leads into guava notes with a subtle floral component along the edges. On the palate this wine is focused and silky. The acidity of this wine has a delicate interplay with the melon and tropical notes leading this wine to be enjoyable on its own, or great with your favorite soft cheese, seafood, or rice dish.