



# Archery Summit

## 2018 VIRETON PINOT GRIS

### FARMING

*By hand, using sustainable practices*

### FERMENTATION

*Hand harvested and hand sorted.  
Fermented in stainless steel barrels, concrete  
eggs, and acacia barrels.*

### HARVEST DATE

*September 2018*

### AGEING

*10 months in stainless steel*

### CELLARING

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

### ALCOHOL

*14.2%*

### RELEASE DATE

*July 2020*

### PRODUCTION

*547 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 2018 Vireton Pinot Gris is a bright, well-rounded wine that features plenty of fresh fruit flavors, a full mouthfeel, 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.