



Archery Summit

2019 VIRETON PINOT GRIS

FARMING

By hand, using sustainable practices

FERMENTATION

*Hand harvested and hand sorted.
Fermented in stainless steel tanks.*

HARVEST DATE

September 21-26, 2019

AGEING

10 months in stainless steel

CELLARING

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

ALCOHOL

13.9%

RELEASE DATE

August 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

Honeydew melon, stone fruits and citrus blossom emanate from the Vireton Pinot Gris. There are tropical undertones too, made of banana and guava, with a touch of subtle minerality. The wine is supple and tidy on the palate with a broad texture but finishes gracefully with notes of apple and walnut shell. A balanced and refreshing wine, this Pinot Gris is best enjoyed slightly chilled and accompanied by vegetable and poultry dishes.