



VIRETON

Archery Summit



KEY FACTS

The world-renowned Willamette Valley has become one of the most prized winegrowing regions on earth.

Oregon is unique and offers its own distinctive voice.



2022 PINOT GRIS

THE VIRETON PINOT GRIS WALKS BOLDLY INTO THE WILLAMETTE VALLEY AND RETURNS WITH THE UNEXPECTED, A KIND OF DOWN-TO-EARTH, EVERYDAY LEVEL OF LUXURY. NOT TETHERED TO ANY ONE VINEYARD SITE, THIS OUTGOING WINE INSTEAD REFLECTS THE MERITS OF AN ENTIRE REGION. IT'S A TESTAMENT TO THE POWER OF MULTIPLE VOICES WITHIN ONE STORIED REGION AND THE STRENGTH IN NUMBERS THAT FOLLOWS. IN WINE, JUST AS IN LIFE, IT'S THE MOST INTREPID WHO END UP THE MOST FULFILLING EXPERIENCES. VIRETON CELEBRATES THOSE EXPERIENCES, WHETHER YOU'RE TOASTING ANOTHER TUESDAY OR CELEBRATING SOMETHING MUCH BIGGER.

VINTAGE

As growers and farmers, we've come to expect curveballs from Mother Nature and in 2022 there were a few of them. Spring 2022 was sopping wet, with the most precipitation and cool weather between April and June in recorded history. April also issued a rare late-season freeze, which froze many young vine buds. This is always a concern as these little green sprouts are the beginnings of the entire vintage. Fortunately, we rebounded with second buds pushing out and offering us a nice crop load. This second set caught up to the first undamaged ones - thanks to the cool weather - and by July things appeared on track. It worked out to be an ideal fruit set window, with incredibly large clusters that hung on the vine in abundance. A nail-biting spring segued into a warm summer and one of the latest harvests we've experienced in years (capped off by a gloriously warm October). Much like 2021, the fruit from this vintage is very nuanced and carries quite a bit of uniqueness. And there's another curveball, one that we're enjoying: The 2022 wines are showing some mouth-watering salinity, a curious trait but one that adds another layer of complexity. We're excited to see how these wines continue to evolve.

VITICULTURE & 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

This wine bursts from the glass, with zesty grapefruit followed by fresh and floral aromatics. The juicy acidity plays a major role, bringing balance to the wine and perfectly offsetting the salinity. Combining ripe orchard fruit and a touch of sea breeze, the 2022 Vireton Pinot Gris is crisp, lively, and tremendously refreshing.

ANALYSIS

VARIETAL	PH	TA	ALC
100% PINOT GRIS	3.19	6.59 g/L	13.5%

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