

PIKE ROAD WINES



2016 Pinot Gris

GOLD - 2018 San Francisco Chronicle Wine Competition

90 Points - Wine Enthusiast Magazine (Feb 2018)

89 POINTS & BEST BUY - Wine & Spirits Magazine (Aug. 2018)

How we make our Pinot Gris

All the fruit for Pike Road Pinot Gris is hand-picked and gently pressed. The juice is then cold fermented in small stainless steel tanks to preserve its delicate aromatics, and finished with a screw-cap so that it tastes as fresh as the day it was bottled.

Pike Road Pinot Gris is made from 100% Willamette Valley fruit. Primarily grown on our estate vineyards, the wine also includes smaller lots of fruit grown by our longtime, trusted partners here in the Willamette Valley. We believe this "multi-vineyard" approach results in a more complex, flavorful wine.

The 2016 Vintage

2016 will go down as a fantastic grape growing year for Oregon's Willamette Valley. The growing season started 4 weeks earlier than last years early budbreak. Temperatures were up and down all season, with a short heat spell early on and a significant cool period in August. This provided a lengthened growing season, resulting in small berries with highly concentrated flavors. With the extra time comes more a more focused and relaxed atmosphere in the winery. Add to that the total lack of bird and disease damage and you have some very happy winemakers.

Details:

Retail: \$16

Cases: 3000

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 6.4 g/L

pH: 3.11

Alcohol: 13.0% v/v

With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.



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