

PIKE ROAD WINES

2017 Pinot Gris

The Pike Road 2017 Pinot Gris is a fruit-forward and vibrant take on this classic Willamette Valley wine.

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 2017 Vintage

2017 brought us back to what we consider a classic, cool-climate Oregon vintage, a year when our decades of experience paid off. Wet spring weather led to a more typical growing season compared with the past three vintages, all unusually hot. The summer of 2017 was warm and dry, leading to excellent flavor development in the fruit, but we thinned the crop considerably to ensure concentration and ripeness. Harvest was staggered because of the October rains, which meant long days for our crew during the windows of sun. 2017 wasn't an easy year to farm, but the fresh, fully developed flavors of the vintage make it worth the hard work..

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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