

PIKE ROAD WINES

2018 Pinot Gris

90 POINTS - Wine Enthusiast (October, 2019)

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 2018 Vintage

2018 was a vintage for rich, bold flavors in Willamette Valley wines. Starting hot and dry through the spring and summer, by September rain was a welcome relief. Cooler temperatures during harvest slowed ripening and increased hang-time. With multiple vineyards ripening simultaneously in October, our crew put in long hours at the end of crush. Their hard work has paid off with bold fruit-forward red wines and fresh, stone-fruited white wines that veer into the tropical. 2018 was a warm vintage that ended cool giving us wines with a captivating combination of flavors.

Details:

Retail: \$16

Cases: TBA

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 6.8 g/L

pH: 3.1

Alcohol: 13.5% 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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