

# PIKE ROAD WINES

## 2019 Pinot Gris

**The Pike Road 2018 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 2019 Vintage

After a warm May and a healthy, early fruit-set, the summer ended cool with no threat of the sunburn or hazy, smoky skies seen in recent years. We expected to pick in early September, but weeks of unseasonably cool weather took us by surprise. Rather than rushing to pick too early, we waited patiently for concentrations and sugar levels to rise. Expect wines with a big ripe core of concentrated fruit and a bright, fresh profile.

### Details:

Retail: \$16

Cases: TBA

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 5.4 g/L

pH: 3.24

Alcohol: 13% 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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