PIKE ROAD WINES



The Pike Road 2021 Pinot Gris is a fruit-forward and vibrant take on this classic Willamette Valley wine.

91 POINTS - The Tasting Panel Magazine & The Somm Journal

How we make our Pinot Gris

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

Pike Road Pinot Gris is made from 100% Willamette Valley fruit, sourced from over a dozen trusted vineyard partners and from our own estate vineyards. We believe this "multi-vineyard" approach results in a more complex, flavorful wine.

The 2021 Vintage

The 2021 vintage was an exceptional year. The timing of weather events was key to our success in 2021. We experienced a bit of rainfall during bloom which helped to lower yields by producing some hens and chicks (variable-sized berries). Then a historic heat event happened during late June which brought worrisome temperatures at a time that luckily did not result in any damage to our grape crop. Growth resumed normally once temperatures cooled with average heat from July through September bringing even ripening to the plentiful small, loose clusters. For Pinot Noirs, expect intense color and flavors bursting out of the glass, while white wines and rosés are fruit-forward with great acidity and balance.

Details:

PINOT GRIS WILLAMETTE VALLEY

Retail: \$16 T.A: 5.5 g/L
Cases: 5715 pH: 3.07

AVA: Willamette Valley Alcohol: 13% v/v

100% Stainless Steel Fermented

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.

