

PIKE ROAD WINES

2022 Pinot Gris

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

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 2022 Vintage

A year that kept us guessing, 2022 was an unusual vintage in the northern Willamette Valley. April brought one of our latest snows on record, with growers worried about frost damage. Thankfully, most vineyard sites set a generous crop which after a slow spring required thinning to encourage ripening. Temperatures finally warmed in August and September, but cool nights ensured adequate hangtime and flavor development. A string of sunny October days gave us the final ripening we desperately needed. Nearly every block of fruit was ready over a compressed two-week period, so the fruit arrived at peak ripeness during a very intense harvest season in the cellar. We expect our hard work to be rewarded with complex, fruit-forward wines.

Details:

Retail: \$16

Cases: 5000

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 6 g/L

pH: 3.13

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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