

PIKE ROAD WINES

2023 Pinot Gris

The Pike Road 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 2023 Vintage

A whirlwind of a vintage, in 2023 September rains slowed the pace of harvest, bringing relief to our crew and vineyard partners and enhancing hang-time. Our growing season started slow with a late bud break, followed by steady ripening during a classic Oregon summer with warm days and cool nights, punctuated by one August heat spike. The welcome September rains gave our vineyard sites the hang time they needed for slower ripening and intense flavor development. Fruit arrived from our 20+ vineyard partners from September 15th through October 6th in beautiful condition with smaller-than-average yields. Expect intense, fruit-forward wines from this vintage.



Details:

Retail: \$17

Cases: 3654

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 5.8 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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