

PIKE ROAD WINES

2025 Pinot Gris

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 2025 Vintage

The 2025 vintage in the Willamette Valley stands as one of the most accelerated and compressed in the region’s history. Defined by an exceptionally warm and arid growing season with very little rainfall from April through mid-September, the vines reached maturity earlier than normal. While many producers in the Willamette Valley picked early, we resisted the urge to follow the herd, preferring a longer hang time to allow greater development of both flavors and phenolics.

Working with our vineyard partners to achieve extra hang time proved to be the right decision, as the resulting fruit quality is quite exceptional. The dry growing season and low yields produced small, intense berries characterized by profound flavor concentration and deep color extraction in the reds. Simultaneously, the whites emerged with a striking balance of vibrant acidity and complex aromatics, promising a vintage of remarkable power and precision.

Details:

Retail: \$18

Cases: 7899

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 6.3

pH: 3.26

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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