



2022 PINOT GRIGIO

TASTING NOTES

Imagine you are walking through mountain flowers and wish you had wine. Well, you're in luck. Pinot Grigio, the Greej, Miss Gree, however you want to name it, is here and happily awaits quenching your ever-lusting thirst. Aromas of rich ripe pear might make you expect a soft mouthfeel, but this one is lean and bright as well as ripe, with fresh Asian pear, fresh herbs and honeydew melon in the mix. More flavorful than most Grigios, that's for sure. Bullet points: medium body, medium acid, pear/melon flavors.

WINEMAKER'S NOTES

Pinot Grigio is one of the original white wines in our lineup; we've been it making since our first vintage in 2003. The style has changed dramatically, though, from those first vintages using Oregon fruit to the current Columbia Valley supply. We've created a uniquely Washington style of Pinot Grigio by harvesting on the early side to preserve freshness and crispness, which gives this wine bright, citrusy, refreshing fruit flavors. Enjoy!

Composition

100% Pinot Grigio from Sugarloaf Vineyard

Appellation

Rattlesnake Hills, Yakima Valley

Harvest Date

September 7, 2022

Harvest specs

20.2 brix, pH 3.31, TA 6.8 g/l

Crush Pad

Whole cluster press

Yeast

EC-1118

Fermentation

Tank fermented

Malolactic Fermentation

None

Aging

4 months in tanks

Oak

None

Fining/Filtration

Bentonite & isinglass; sterile filtered

Alcohol

12.3%

Production

355 cases

Bottled

February 7, 2023



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PAIRINGS

Drink Me, Wonderland style, with... anything really. But, for inspiration, try a snap pea salad, taquitos, pasta primavera, or potato chips... any flavor. Light flavors, chicken, turkey, white fish and shellfish; semi-soft to firm cheeses like Camembert, Gruyere, Muenster, fresh vegetables and fruits. Great for a deli plate. Also sushi!

AWARDS

Silver, Washington State Wine Awards (90 pts)

VINTAGE DETAILS

2022 was a very unusual vintage in Washington state. Conditions started to warm relatively early in the spring, leading to fears of frost damage, but then it cooled off a bit... and stayed cooled off through May and into a chilly Juneuary. Flowering (which is the event that really kicks off the grape timing) was 2-3 weeks behind average, which meant that harvest would be too. Summer temps were relatively even, with a short heat spike in August. It has been quite a while since we didn't harvest any grapes until September, and this year we didn't pick until the end of the first week, on September 7, and our next grapes were not until the 12th. Not only did harvest start late, ripening progressed slowly. The whole vintage was saved by unusually warm and dry conditions through September into October that facilitated beautiful ripening. In terms of the effects on the grapes, the vintage was terrific for our style of moderate alcohol, firm acidity, and just-ripe flavors. Acids were a little higher than usual in some of the whites, which is a delight.

GRAPE VARIETY INFO

Widely planted around the world and thriving in cooler climates, Pinot Grigio is made in a wide range of styles, from light refreshing Italian Grigios to more-colored rosé versions to skin-fermented orange wines.

FUN FACTS

Pinot Grigio and Pinot Gris are the same grape variety: grigio is the Italian word for gray, gris is the French. Both refer to the color of the grapes, which is only slightly less dark than Pinot Noir (noir = black, of course). There are traditional styles associated with those wines made in those countries, but there is no consistent correlation between style and name when the wine is made in other countries. Also – this is the best-known example of what's known as a vin gris: a white wine made from a dark-skinned grape, such as our own white Mourvedre.



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