



2024 PINOT GRIGIO

TASTING NOTES

The delicate nose and color of this Pinot Grigio belie the intensity in the glass, where the bright bold wine waits, excited for you to take it on an adventure. Apple blossom aromas hint at the crisp light pear and melon in the mouth, all of which get along great with food. Light and fun and eager to please, this wine goes well a wide variety of dishes and would love to go on a picnic with you!

Dry, full bodied, medium-plus acid

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

Vineyard

Sugarloaf Vineyard

Appellation

Rattlesnake Hills, Yakima Valley

Harvest Date

September 2, 2024

Harvest specs

22.5 brix, pH 3.45, TA 6.9 g/l

Crush Pad

Whole cluster press

Yeast

EC-1118

Fermentation

Tank

Malolactic Fermentation

None

Aging

5 months

Oak

None

Fining/Filtration

Bentonite; Cross-flow filtration

Alcohol

13.7%

Production

351 cases

Bottled

February 4, 2025



eleven



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!

VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

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.

AWARDS

Gold, Pacific NW Wine Competition; 91 points



eleven