

WINE

100% PINOT GRIS
BRIX AT HARVEST 23.1 | DIRECT PRESS
AGING -50% STAINLESS STEEL 50% OVAL
OAK CASK | pH 3.24 | TA .58g/100ml

VINEYARD

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,
ORGANIC YEAST NUTRIENT, NATIVE YEAST



2020 Estate Pinot Gris

Vintage Overview

Brioche aromas of flint, honey, and asian pear create the first impression of this 2020 Pinot Gris. Rich mid palate flavors of mandarin orange and pear fade into a lengthy salted parmesan finish.

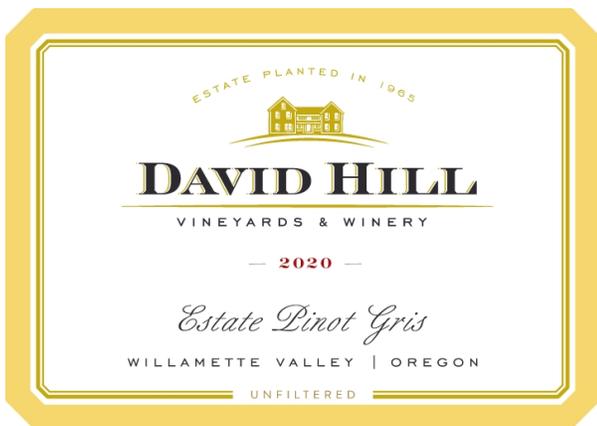
In the Vineyard

In 2020 Oregon experienced brutal wildfires, some of which were centered around the Eola Hills. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill fared incredibly well, and our fruit was lucky enough to escape untouched by smoke damage. A damp and later than average bloom resulted in smaller clusters and berries, creating a perfect set for what the vines should bare during bloom. A temperate summer allowed fruit to hang without becoming overly ripe, while dry weather systems during harvest allowed the vineyard team to pick with leisure. The circumstances in 2020 produced ripeness and expression among our wines that makes for a seriously age-worthy vintage.

In the Winery

Two blocks of Pinot Gris were gently pressed and aged on lees. Half of this wine was aged in an Austrian oval oak cask, while the other half was aged in stainless steel for a total of 8 months.

davidhillwinery.com



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