

WINE

100% PINOT GRIS

BRIX AT HARVEST 22.8 | DIRECT PRESS

AGING - 25% OVAL OAK CASK AND 75%

STAINLESS STEEL | pH - 3.29 | TA - .58g/
100ml

VINEYARD

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

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



2022 Estate Pinot Gris

Vintage Overview

Our 2022 Estate Pinot Gris has aromatics of salted Meyer lemon, honeycomb, and jasmine, with subtle notes of pea shoots and fresh alfalfa. Reminiscent of lemon saltwater taffy, these notes transfer beautifully onto the palate, with mouthwatering fruit giving way to a tannin structure similar to apple skin, carrying through to a long finish.

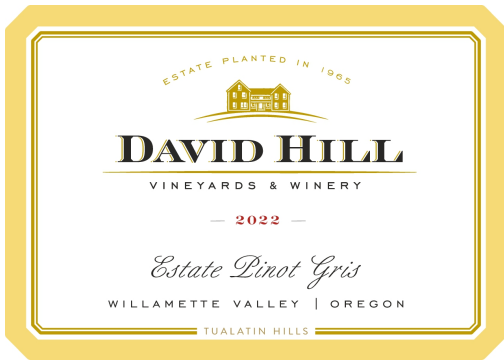
In the Vineyard

In 2022, the vintage in the Willamette and Tualatin Valley AVA's started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced and damaged buds across the valley. David Hill experienced no damage, however, due to its location in the valley. Cooler than most areas, and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a physiologically ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

In the Winery

Giving this Pinot Gris a unique exposure to oxygen and oak, the fermentation was done in both stainless steel and Austrian oak casks. It was made using both traditional methods of direct press as well as macerated crushed berries, creating complexity and full flavor from the skins. Unfiltered.

davidhillwinery.com



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