

WINE

100% PINOT GRIS FERMENTED AND AGED IN OVAL CASKS FOR 7 MONTHS pH 3.24 I TA .58g/100ml VINEYARD CLONES - UNKNOWN ORIGIN PLANTED IN 1974 INGREDIENTS LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST



2022 Wirtz Pinot Gris

Vintage Overview

This filtered Pinot Gris comes from older vine plantings at our Wirtz vineyard. On the nose, notes of kumquat, orange peel, and fragrant hibiscus are followed by softer aromatics of flint and a lingering coastal breeze. On the palate, delicate white tea and a savory note of soft white miso carry through to a lingering finish of honey-crisp apple and asian pear.

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

This estate Pinot Gris was fermented and aged in oval casks for 7 months.

davidhillwinery.com

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