



ELIZABETH CHAMBERS

CELLAR



2017 PINOT GRIS

Willamette Valley AVA

VINTAGE

Bud break in 2017 started on a normal schedule in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas. A cool down in early June slowed flowering through the second and third week of the month then was followed by a few days of record high temperatures. July ramped up the heat moving the vintage rapidly to véraison. August was the warmest on record, but temperatures cooled by mid-September, leading to a slow, steady harvest. The resulting wines show bright acidity and beautifully balanced fruit.

WINEMAKING

The winemaking team strives to deliver a complex terroir character and beautiful varietal expression in our Pinot Gris, by using a gentle approach. We believe the very best Pinot Gris is derived from what we pick in the vineyard more than by what we do in the cellar. Grapes were handpicked, handsorted and carefully destemmed. Following a gentle press the pressed juice was fermented in stainless steel tanks.

TASTING NOTES

The 2017 Pinot Gris delights the senses with aromas of honeydew melon, orange blossom and allspice. Bright acidity awakens your palate, as flavors of fresh white peach, kiwi and Bosc pear abound. The finish is clean, crisp and long, with a hint of minerality, making this wine a perfect companion for summer salads, cheese and charcuterie, shellfish or grilled chicken.

WINEMAKER'S DATA

VARIETAL: 100% Pinot Gris
APPELLATION: Willamette Valley
HARVEST DATE: October 6, 2017

RELEASE DATE: Fall 2018
ALCOHOL: 13%
CASES PRODUCED: 880

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