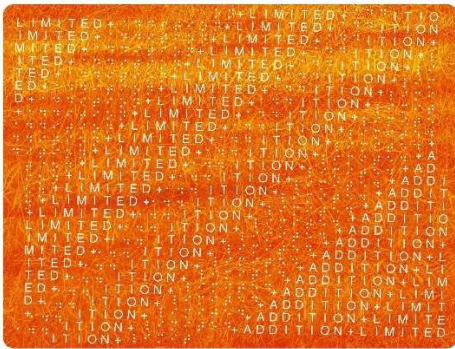




Limited Addition Wines

2022 Orange Crush Pinot Gris, Muscat, Riesling Co-fermentation



LIMITED ADDITION
Pinot Gris 60% / Muscat, 40% / Co-fermentation
Willamette Valley • Eola-Amity Hills AVA
2020

AVA: Willamette Valley PRODUCTION: 1000 cases
VARIETAL: Pinot Gris, Muscat, Riesling
ALCOHOL: 11.2%
TA: 6.6 PH: 3.25
VINEYARD: Multiple
SOILS: Sedimentary & Volcanic
FARMING: Dry Grown/LIVE, Organic & no till
ASPECT: NE 600ft
ELEVAGE: Tank and Neutral oak barrels

2022 brought us another opportunity to grow one of our favorite wines, affectionately named Orange Crush, for its delightfully crushable style. This was the first year worked with the Resplendor vineyard in the Yamhill Carlton AVA which is 35-year-old own rooted Pinot gris that is farmed organically. This site sits at around 600ft elevation and is north-east facing and planted to mostly Pinot gris and Pinot blanc, a rare thing in the Willamette Valley! Skin-fermented Pinot gris has a staggered co-fermentation with early Muscat and Riesling it's these aromatic varieties that give this wine its playful tropical juiciness and makes it so dangerously crushable. You've been warned!