



2016 VIRETON PINOT GRIS

Willamette Valley

VINEYARDS

Fruit was sourced from small, select blocks throughout the Willamette Valley.

WINEMAKING

After being hand-harvested, grapes were whole cluster pressed and allowed to settle for 24 hours. The wine was then transferred to stainless steel tanks and cold fermented with strict temperature controls, utilizing select Alsatian-style yeasts.

TASTING NOTES

The 2016 Vireton Pinot Gris is a bright, well-rounded wine that features plenty of fresh fruit flavors and a clean, lasting finish. On the nose, the wine exhibits effusive aromas of ripe papaya, lime leaf, lemongrass, and kiwi. The palate opens with juicy notes of Asian pear, white peach, and honeydew melon. The mouthfeel is lively and fresh, with the distinctive citrus flavors laid atop a subtle undertone of spice and minerality.



FERMENTATION *Fermented in stainless steel fermentors with Alsatian-style yeasts*

ÉLEVAGE *No oak treatment*

TOTAL BARREL AGING *None*

BOTTLING DATE *September 2016*

CELLARING *This wine would be best enjoyed from now to three years.*

SRP *\$24*

ALCOHOL *13.6%*

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