

THE WINE

The wine is a classic representation of Oregon Pinot Gris with a subtle touch of off dry sweetness. Aged in stainless steel for ten months before bottling, the Violet Vines Pinot Gris pairs beautifully with grilled salmon, roast chicken or a spicy shrimp dish.

THE VINEYARDS

This wine is composed of four premium vineyards located throughout the Northern Willamette Valley.

VINTAGE

The 2023 growing season was brilliant throughout and laid the foundation for an outstanding vintage that paired ripeness with balanced acidity. The year started slowly with a cool, wet Spring, resulting in a slight delay in bud break. The remainder of the growing season was warm, steady and dry with only one brief temperature spike.

TASTING NOTES

Aromas of apple blossom and lemon citrus are present on the nose. Fall flavors of cinnamon sprinkled applesauce and fresh harvested pear interplay with sliced almond on the palate. A touch of sweetness smooths out the refreshing tartness and leads to a long finish finale.



TECHNICAL DATA

Composition	100% Pinot Gris
Residual Sugar	4.3 g/L
Aging	10 months in stainless steel
pH	3.33
Titrateable Acidity	5.7 g/L
Alcohol	12.2%
Harvest Date	September 30, 2023
Bottling Date	September 24, 2024
Release Date	November 1, 2024
Bottle Production	418 Cases (5,016 Bottles)