



## 2013 Illahe Vineyards Estate Pinot Gris

### The Vintage

2013 started with an early bud break and early bloom developed into the warmest vintage at Illahe since 2009. After we picked part of the pinot noir, we had the heaviest September rain in our history over one weekend. Luckily, the rain dried and a warm, sunny October enabled us to pick with good skin development in both reds and whites.

### The Wine

Aromas of preserved lemon and kefir lime open to a steely minerality and stone fruit under currents. Succulent with streamlined acidity that seamlessly carries the flavor from the front of the palate to the back. This wine has a verve and tension that creates a mouthwatering sensation begging for another sip.

*Illahe* is a Chinook Jargon word meaning “earth,” “land,” or “soil.” We feel this reflects both our location in Oregon, as well as our desire to craft wines, which express the variety of soils on our beautiful estates. Lowell Ford, grower of Oregon grapes since 1983, established Illahe Vineyards in 2000. Winemaker, Brad Ford, believes in the benefits of gentle grape handling, meticulous sorting, small-lot fermentation, pigeage, careful pressing, and a balanced barrel regime to create clean, aromatic, and expressive wines.

### **Technical Data:**

Production: 846 cases

AVA: Willamette Valley

Winemaker: Brad Ford

Alc. 12.5% by volume

pH: 3.21

Brix at Harvest: 22.1

Fermentation in 1600 gallon neutral oak barrel

Residual Sugar: 0.45%

Vineyards: Estate Grown

Soil: Sedimentary clay and loam

Notes: Horse drawn, hand picked, hand sorted, barrel fermented, hand bottled