



pinot gris

Appellation: Oregon

Sub Appellation: Willamette & Rogue Valley

Varietal: Pinot Gris

Blend: 96% Pinot Gris, 2% Pinot Blanc, 1% Muscat, 1% Viognier

Vintage: 2014

Alcohol: 13.6%

Total Acid: 6.0 g/L

pH: 3.27

Total RS: 0.19 g/100ml

Fermentation: 100% Stainless (no oak)

Tasting Notes: Winemaker Judy Thoet hand-selected wine lots from vineyards located within the Willamette & Rogue Valley – Sea Breeze, Zig Zag, Coria, Kramer (93.25% Willamette Valley) and Crater View (6.75% Rogue Valley). Aromas of Granny Smith Apples, Anjou pears & ripe Meyer Lemons with a hint of light clove. Aromas repeat on the palate with a lingering, crisp medium-long finish. Balanced acidity and mouthfeel. A classic Oregon style of Pinot Gris. Hold for up to 3-5 years or consume now.

Winemaker: Judy Thoet

Bottled: 1/15/15, Dundee, OR

Production: 3,000 cases

*By buying this wine,
you help save one little
company at a time.*

Case and Pallet Details

Case size: 13.5”L x 10”W x 12”H

Case weight: 34 pounds

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 48”L x 39”W x 51”H



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