



## 2014 Olson Estate Vineyard Pinot Gris

Production: 112 cases  
Bottled: March 10, 2016

*Jacques Tardy, Winemaker*

### *The Vintage:*

After a wet and mild winter, the 2014 vintage and growing season started off with early bud break in the beginning of April. The spring and early summer had higher than normal temperatures, with the summer much drier and hotter than normal. While temperatures never hit 100 during the summer, there were, at least, twenty days at or above 90°F. The heat rapidly ripened the grapes and they were ready for harvest on September 16th. Harvest continued until October 10. The 2014 vintage came out unscathed, with no problems viticulturally. Despite the lack of rainfall, the vines stayed healthy and green throughout harvest. The grape clusters were plump, with mostly normal sized berries, and a few smaller shot berries. Harvest resulted with a 25% over crop estimation in the Northern Willamette Valley.

### *The Vineyard:*

Olson Estate Vineyard is Torii Mor's estate vineyard, located in the Dundee Hills AVA of the Willamette Valley. The vineyard is planted with the following Pinot Noir clones: Pommard, Upright, Wadenswil, Dijon 667, and the Coury selection. The vineyard was first planted in 1972, making it one of the oldest vineyards in the valley. Our 800 and above elevation, the age and longevity of the vines, and the deep red Jory soil, produce our deliciously complex estate wines. Olson Vineyard is LIVE certified.

### *The Cellar:*

The Olson Vineyard Pinot Gris was harvest and pressed on September 28. The juice was fermented in neutral oak barrels with D47, CH9, and F33 yeast strains. After aging on the lees with partial malo-lactic fermentation for eight months, the wine was cold stabilized and filtered for bottling. The wine was in neutral oak for a total of seventeen months.

### *The Wine:*

The 2014 Olson Vineyard Pinot Gris has a light gold color, a complex aroma of butter and lemon notes, with ripe apples and delicate cooking herbs. The wine has a bright acidity, balancing the sweetness and ripe fruit notes. The elegant and graceful texture leads to a long finish with chardonnay-like buttery notes. Drink now or cellar for 3-5 years.

### *Wine Data:*

pH 3.05  
Total Acidity (T.A.) 0.72375 gr/100  
ml,  
Residual Sugar (R.S.) 0.2 gr/100 ml  
Alcohol 13.75%