



2022 Pinot Gris

Vineyard:

The fruit was sourced from Andreas Vineyard, our LIVE Certified Sustainable estate vineyard in the Van Duzer Corridor sub-AVA of the Willamette Valley. Bellpine silty clay loam marine sedimentary soils and moderate slopes with southern exposure make for outstanding cool-climate winegrowing. Elevation: 650-750 feet.

Vintage:

Late spring frost and rain made for a late start to the growing season. Thankfully, Mother Nature gave us an unusually warm and dry fall, allowing fruit to hang and ripen later into October than usual.

Winemaking:

Fruit was hand picked and immediately whole-cluster pressed. Fermentation was conducted in stainless steel tanks at 55-60°F over the course of 6 weeks.

Tasting Notes:

Clean, fresh fruit flavors of pear, cantaloupe, and pineapple. Deliciously drinkable.

Bottling: May 9, 2023

Production: 171 cases

Alcohol: 13.3%

RS: 3.3 g/L

TA: 6.0 g/L

pH: 3.32

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