



2020 PINOT GRIS “DRUESKALL”

PHILOSOPHY:

THE DRUESKALL (“GRAPE SKIN” IN NORWEGIAN) IS A SKIN FERMENTED WHITE WINE MADE FROM THE PINOT GRIS GRAPE. OUR GOAL IS TO CRAFT A WINE THAT HAS THE STRUCTURE OF A RED WINE COMBINED WITH A FULL RANGE OF TERTIARY WHITE WINE AROMAS, WHICH ALLOWS FOR A VERY VERSATILE PAIRING ON ANY TABLE. WE CONTINUE TO REFINE THE VINIFICATION OF THIS WINE, INCORPORATING BOTH WHOLE BERRY FERMENTATION AND CARBONIC MACERATION, WITH THE DURATION OF SKIN CONTACT RANGING FROM 15 TO 40 DAYS. AFTER FINISHING PRIMARY FERMENTATION, THE WINE IS PRESSED THEN AGED IN BARRIQUE TO COALESCE FRUIT, TANNIN, AND ACIDITY BEFORE BOTTLING THIS COMPLEX AND EXOTIC EXPRESSION OF WILLAMETTE VALLEY PINOT GRIS.

THE VINTAGE:

AFTER A RELATIVELY MILD AND DRY WINTER, THE ONSET OF THE GROWING SEASON BEGAN WITH FEARS OF ONGOING DROUGHT CONCERNS FOR OREGON AND MOST OF THE WESTERN STATES. THE SPRING REMAINED COOL, WITH MILD FROSTS IN APRIL AND SOME COOL, WET CONDITIONS LEADING UP TO BLOOM IN MID-JUNE. THIS, COUPLED WITH SOME COLDER WEATHER DURING THE 2019 FLOWERING WINDOW, RESULTED IN SMALLER CLUSTERS AND BERRIES, AND A LIGHTER FRUIT SET ACROSS THE PINOT NOIR BLOCKS. WHILE THE WEATHER CREATED NATURAL BALANCE IN OUR PINOT YIELDS, OUR ALTERNATIVE VARIETIES PROVIDED A BOUNTIFUL FRUIT SET FOR THE 2020 VINTAGE. AFTER A SUMMER OF MINIMAL “HEAT STRESS” EVENTS, AND PERFECT SEPT TEMPS PREDICTED, WE WERE CRUISING INTO A PERFECT LOOKING VINTAGE. LABOR DAY THROUGH US A CURVE BALL WITH AN EXTREME WIND EVENT LEADING TO WILDFIRES ACROSS THE STATE OF OREGON (AND THE REST OF THE WESTERN U.S.) BEING A COOLER SITE, WE FELT FORTUNATE THAT OUR GRAPES WERE STILL A FEW WEEKS AWAY FROM HARVEST, AND WE HAD TIME TO RIPEN AND MATURE THE SKINS AFTER THE EVENT SUBSIDED. 2020 WAS SURELY ONE TO REMEMBER!

PRODUCTION NOTES:

THE COMBINATION OF DESTEMMED FRUIT, WHOLE CLUSTER FERMENTATION, AND CARBONIC MACERATION VARIES BY VINTAGE, BASED ON THE QUALITY AND RIPENESS OF THE FRUIT FROM THE ESTATE. IN 2020, 60% OF THE FRUIT WAS DESTEMMED AND FERMENTED WITH NATIVE YEASTS ON THE SKINS IN A SMALL OPEN-TOP FERMENTER. THIS PORTION WAS PRESSED UPON DRYNESS AFTER 16 DAYS, THEN AGED IN NEUTRAL FRENCH OAK BARRELS FOR 11 MONTHS. WE CHOSE TO FORGO THE CARBONIC MACERATION THIS VINTAGE TO MITIGATE THE POTENTIAL SMOKE IMPACT AND INSTEAD DIRECT PRESSED 40% OF THE FRUIT. ALL BARRELS WERE BLENDED PRIOR TO BOTTLING, UNFILTERED & UNFINED.

PRODUCTION: 127 CASES PRODUCED

ALCOHOL: 12.6%

pH: 3.45

TA: 6.3 G/L