



The Wine

Underwood Pinot Gris speaks of a journey across Oregon. Sourcing fruit from vineyards spanning the peaks and valleys of the state, this wine is the perfect everyday refresher. We look for sites that give us diversity, low elevation for ripeness and intensity, high elevation for acidity and aromatics. From Willamette Valley to the Umpqua these sites allow us to create this truly Oregon Pinot Gris.

The Vintage

The 2012 growing season was a well-deserved change from the past two vintages. The year started off with a fairly typical Oregon spring, stretches of warm and cold weather. Flowering in the Willamette Valley was long and encountered some cool weather which resulted in a crop reduction in Pinot Gris.

As spring became summer the rains let up and we enjoyed a wonderfully warm and dry season. As harvest closed in on us the weather cooled but remained dry which gave us a chance to hang our fruit a little longer but also keep the acids in check. We began picking in early October and completed Pinot Gris by mid month.

Tasting Notes:

The Underwood Pinot Gris exhibits aromas of lemon, apple and pear. The palate is filled with sweet pear and apple flavors. This wine's brightness comes together in a fruit laden finish.

Technical Notes

Appellation: Oregon

pH: 3.30 **TA:** 7.1 g/L

Cellar Treatment: 100% Stainless steel

Residual Sugar: Less than .2%

Vineyard Sources: 100% Willamette Valley

Bottle Size: 750ML

Alcohol: 13.0% at 60F

Release Date: July 2013