



MONTINORE ESTATE

2022

# PINOT GRIS

*Willamette Valley, Oregon*



APPELLATION  
**WILLAMETTE VALLEY**

VINEYARD  
**MONTINORE ESTATE**

SOIL  
**LAURELWOOD  
CORNELIUS**

AVERAGE VINE AGE  
**30 YEARS**

VARIETY  
**100% PINOT GRIS**

CLONES  
**146, 152, LETT**

FERMENTATION  
**STAINLESS STEEL**

TA  
**6.2**

pH  
**3.38**

RESIDUAL SUGAR  
**0.07%**

ALCOHOL  
**13.8%**

WINEMAKER  
**STEPHEN WEBBER**

BOTTLING DATE  
**FEBURARY 2023**

RELEASE DATE  
**AUGUST 2023**

## THE VINTAGE

The 2022 growing season was dominated by a series of significant weather events, that would directly impact the quality of the vintage. Towards the end of March and into early April, warmer weather brought new life to the vines and encouraged bud break from certain varieties, such as Chardonnay; but then, on April 11, freezing temperatures, snow and frost arrived in the Willamette Valley. Montinore Estate was modestly affected, pushing forth lower-yielding, secondary buds. A stunning Fall period with temperatures up to 80 degrees until mid-October, allowed more than enough time to have safely picked nearly all of our intake.

Reasonable volumes of very high-quality fruit have resulted in vibrant, interesting, and focused wines.

## THE WINEMAKING

Seven different blocks from our estate vineyard contribute to this wine. Each growing site offers slightly different fruit characteristics which, when blended, creates additional personality and complexity. The wine was fermented in stainless steel, with a mixture of yeasts, including indigenous. Variations in pressing cycles, yeasts, vessel size, temperature and lees aging allow for a level of intricacy that allows us to produce an estate Pinot Gris that exemplifies our special and unique location in the Willamette Valley.

## THE WINE

The 2022 Pinot Gris is a lovely example of the great balance that can be achieved in with this variety in the Northern Willamette Valley. Transport yourself to a sunny island with the intensely fruit-forward aromas of white peach, pomelo and honeydew wafting forth. The mid-palate is slightly soft and plush, with flavors of melon, fresh green apple and a touch of honey. Bright, cleansing acidity offers a quenching finish. Chill it down for a palate cleansing aperitif or pair it with just about any meal.



Made with Demeter-Certified Biodynamic Grapes

Certified Organic by CCOF

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**90**  
**BEST BUY**  
**WINEENTHUSIAST**