



**BEST BUY**  
**90 PTS.**

12/16



**TOP 100 VALUES**  
**OF THE YEAR**

6/17

THREE TIME  
**ALL-STAR**  
**WINERY AWARD**

2015, 2017 & 2018



FOUR TIME  
**TOP VALUE**

11/11, 8/14, 2/16, 1/17

**Wine Spectator**



## 2016 A TO Z OREGON PINOT GRIS

**TASTING NOTES:** The 2016 A to Z Oregon Pinot Gris offers beautiful floral aromas reminiscent of jasmine, elderflower and white roses along with complex fruit notes of nectarine, melon, pear, yellow plums and yellow apples, lemon, lime, even grapefruit zest and a touch of guava, clover honey and hand-made marshmallow. The wine is lush and layered on the palate structured with moderate acidity and alcohol. The finish is layered and fresh, with a lingering pear and spice note. The structure and complexity of the 2016 A to Z Pinot Gris make this a perennial choice for all food pairings, especially seafood, chicken, spicy cuisine and even street tacos!

**WINEMAKING NOTES:** The 2016 A to Z Pinot Gris is a blend using fruit from 30 different Oregon vineyards offering a “full orchestra” of flavors. Individual components are fermented separately to enhance complexity and to highlight particular attributes for aromatics, flavors or textural qualities depending on the vineyard. Malolactic fermentation was intentionally blocked to retain freshness and purity of fruit.

**VINTAGE NOTES:** Record warm temperatures pushed budbreak and flowering earlier than ever across Oregon. This heat, interspaced with rain, led to very fast growth and heightened mildew pressure. Hot days gave way to mild temperatures across Oregon through the summer months slowing growth into an extended versaison and stretched out harvest. All in all, we saw beautiful (*if hot at times*) weather, a little lower yields than projected, and tremendous fruit that was clean, concentrated and ripe. In some ways, we have had an embarrassment of riches with a tremendous run over the past few vintages that has continued with 2016.

*Commerce with Conscience*

