



90 PTS.

SIX TIME

BEST BUY

12/08, 10/12, 10/13, 4/16, 12/17, 12/19



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



## 2018 A TO Z OREGON PINOT GRIS

**TASTING NOTES:** The A to Z Oregon Pinot Gris is refreshing and lithe on the palate. Aromas of Meyer lemon, lemon verbena, tangerine, apricot, peach, apple, pear, quince, melon and honeysuckle add a hint of sweetness to the air around it. The weight is impeccable with perfect balance and integration hitting all points of the palate. Incredibly versatile at the dinner table with flavors of golden apple, roasted coconut, citrus and pineapple appealing to the last splash in the glass.

**WINEMAKING NOTES:** The 2018 A to Z Oregon Pinot Gris is a blend made up of fruit from more than 30 different vineyards located across Oregon, from the verdant Willamette Valley, to the high mountain, river valleys of the Rogue and Umpqua AVAs. These different sites together provide a 'full orchestra' of flavors, aromatics & texture. The individual parcels of fruit are harvested separately, pressed gently, fermented in numerous vessels using a variety of yeasts to enhance complexity and aged on light lees until bottling. Malolactic fermentation is intentionally blocked to retain freshness.

**VINTAGE NOTES:** Across regions, budbreak was early to normal, followed by unusually dry conditions in the early growing season for Northern Oregon and storms in Southern Oregon until flowering. The result was a fairly compressed bloom period in all four growing regions. Fruit set was average to high, requiring crop adjustment in some areas. The peak of the season brought the longest rainless period on record (90+ days), but moderate daytime temperatures and nighttime lows took much of the pressure off of the vines. The harvest period saw some intermittent showers, but not enough to effect fruit quality. Fruit chemistry was well balanced across regions, making 2018 one of the best vintages of the decade.

*Commerce  
with Conscience*

