



90 PTS
EDITOR'S CHOICE



Previous Vintages:

SIX TIME

BEST BUY

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



TOP 100 VALUES
OF THE YEAR 6/17

FIVE TIME
ALL-STAR
WINERY AWARD

2013, 2014, 2015, 2017 & 2018



2019 A TO Z OREGON PINOT GRIS

TASTING NOTES: The 2019 A to Z Oregon Pinot Gris has a pretty, burnished-gold color and bright, fresh primary aromas of peach, apricot, pineapple, and honeydew melon. Citrus notes of mandarin, pineapple, lime, and lemon rind join hints of fresh-cut white flowers, leafy green herbs, and lychee. The refreshing palate is full of personality. Flavors of stone-fruit and tropical fruits mingle casually with spearmint and quince. Applesauce and Anjou pear slices linger in the background like old friends. Modest acidity, tamed tannins, and restrained sweetness present a perfect, vibrant balance. The versatile 2019 A to Z Oregon Pinot Gris is a standout, winning wine anytime of the year.

WINEMAKING NOTES: The 2019 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: A challenging 2019 vintage began warm and wet into early June generally bringing increased disease pressure, although our dry-farmed vineyards were happy. Proper canopy management and sound crop protection practices were crucial for success before summer arrived with average heat accumulation. Overcast conditions led to the coolest September and October since 2007 helping the fruit maintain acidity and freshness going into harvest. Interspersed showers during the harvest period slowed fruit development, and ripeness was achieved at lower sugars. It was a season definitely favoring wineries like A to Z that widely source from around the state and able to process a lot of fruit quickly in the short picking windows. Vintage 2019 was a true 'cool climate' year, and a reminder that good work and proper timing can achieve great things in Oregon wine.

Commerce with Conscience

