2014 ViNO PINOT GRIGIO


BLEND
100% Pinot Grigio

VINEYARD
The vineyards we work with are farmed using the most up to date sustainable practices.

Evergreen: Planted in 1998 by Jerry Milbrandt, the vineyard rows lie along a stretch of steep cliffs above the Columbia River, in one of the state's newest AVA's The Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel silt, and calcite deposited during ice age floods. As with all of Milbrandt's vineyards, Evergreen is farmed using sustainable practices. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

VINTAGE
2014 started out uneven, but eventually turned out to be one of the more beautiful years. Like the proverbial ugly duckling, it became a swan. As the season progressed, the nights got cooler and the days got longer and everything evened out, making for beautiful fruit. As usual, we were happy to be in the cooler and more unique sites in the states for this vintage.

APPELLATION
Ancient Lakes

WINE ANALYSIS
6.2 g/L Titratable Acidity
3.41 pH
12.0% Alcohol

PRODUCTION
Whole Cluster Pressed
Yeast: Native
No Malolactic Fermentation
4 Months Barrel Aged on Lees

UPC
184745002007