

# 2019 Phelps Creek Pinot Gris, Columbia Gorge

## WINEMAKER COMMENT

We combine our limited amount of estate fruit with Pinot Gris grown on Washington's Underwood Mountain. Both vine-yards are within eyesight of each other across the Columbia River. The cool climate cultivation results in beautiful acid balance. Our volcanic soils add spice and mineral elements. The 100% Stainless Steel fermentation brings a beautiful balance of fruit and bright acidity.

## PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

# **VINTAGE**

The 2019 season began in the early days of May, this warmer than average spring was followed by a slightly warmer than average Summer, but beautifully cool Fall. Harvest began late September with ideal conditions of sunny skies, cool days and cold nights—allowing fruit to ripen incrementally. Ultimately the vintage allowed for plenty of hang-time and a luxurious crop of Pinot Gris.

## TASTING NOTES

High elevation fruit brings beautifully bright acidity, balanced with sweet notes of green apple and pear laced with a hint of lavender and thyme on the nose. The perfect sip for the upcoming summer season. Structured to age and develop further intensity in the bottle.



BOTTLE NOTES	
Bottling date: 04/22/2020	
Alcohol per Volume: 13.1%	
Whole Cluster Press	
Stainless Tank Fermentation 100%	
Brix at Harvest: 23.2°	
Total Acidity 9 g/L	
Case Produced: 219	



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