



**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**



## 2017 A TO Z OREGON PINOT GRIS

**TASTING NOTES:** The 2017 A to Z Pinot Gris invites with initial aromas of stone fruits (peaches, apricots, yellow plum) and hints of pineapple, lychee and lemon meringue. Other aromas begin to lift like pear marmalade, ripe golden apples, orange zest, ginger and hints of marshmallow, fennel and mace. With crisp, acidity and soft tannins, the palate is balanced and fresh, bursting with citrus and an abundance of fruit flavors. An incredibly versatile food wine, the A to Z Pinot Gris pairs easily with many different courses of a meal, making this an easy choice for any dining or drinking occasion.

**WINEMAKING NOTES:** The 2017 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:** A cool, wet spring led to the latest budbreak we've seen for the past several years, and hence later flowering. This means a greater chance of favorable weather and the development of a large crop both in terms of berry quantity and size. This calls for discipline in fruit-thinning. The summer was warm and sunny, accumulating growing degree days and 'catching up' the projected harvest to about two weeks behind 2015 and 2016. Underlying the challenges of the 2017 vintage, was a very sound growing season and harvest.

*Commerce with Conscience*

