



LADY HILL WINERY  
*True Northwest*

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## 2020 Lady Hill Pinot Gris Oregon

### WINEMAKER NOTE

A mild, dry winter across the state left canopies lean and trim, as the Willamette Valley continues through ongoing drought conditions over the past number of years. Wide swings of springtime heat and cool wet conditions caused poor fruit set and plenty of shatter, leading to smaller berries and clusters across the valley. A relatively heat stress free summer and a wonderful beginning to September gave winemakers reason for excitement until the extreme labor day winds and devastating wildfires put the question of quality on hold. In the end, there was very little disease pressure, only a few late season bird issues, and very good quality fruit at lower yields.

### CELLAR NOTE

Stylistically, the two vineyards in this blend of Oregon Pinot Gris could not be more different. Wyeast Vineyard, in the Columbia Gorge produces a richly textured Gris full of fruit and unctuous mouthfeel, while Bellevue Cross in the McMinnville AVA is classic Willamette Valley bright with citrus, lemon cream and honeysuckle. Delicately pressed into stainless steel tank, the juice was inoculated with a commercial yeast bred to enhance fruity and floral aromatic esters. Roughly a third of the resulting wine was racked into neutral French oak barrels and allowed to progress through malolactic fermentation, while the remaining was kept in stainless steel vessels to balance fruit and palate weight. 168 cases were bottled in March of 2021.

**VARIETAL:** 100% Pinot Gris, Wyeast and Bellevue Cross Vineyards

**PRODUCTION:** 168 cases

**ALCOHOL:** 13.7%

### PROFILE

Pale shades of sun shower and translucent cream will age into saguaro blossom and poached pear over the next few years. An aromatic procession of passionfruit and guava embrace with citrus peel down an aisle laced with honeysuckle and white flowers. Bright flavors of white peach and meyer lemon are highlighted with a crisp minerality. The mouthfeel indicates just a hint of malolactic conversion, showcasing a glimpse of vanilla cream and bosc pear before giving way to the tart refreshing acidity of McIntosh apples. Drink now through 2024.

### PAIRING

Medium textured white fish such as ling cod or snapper, or step outside the box and open a bottle on curry night.