



LADY HILL WINERY
True Northwest

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Winemaker: Dan Duryee
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2019
LADY HILL PINOT GRIS
Columbia Valley AVA

WINEMAKER NOTE

The 2019 vintage brought us back to those “Classic Oregon vintages” where scattered rain events (right in the middle of harvest), off and on humidity (rot and mildew...ugh!), a plethora of birds (where did all my fruit go?) and less than a handful of days above 90F (Ahh...now this is summer in Oregon) kept crop yields down and fruit complexity high. Thankfully, an early start to the growing season gave us just enough hang time to outweigh the September cold spell and late season rains. In the end, fruit for the 2019 Lady Hill Pinot Gris was harvested October 2 from our estate vineyard, St. Columban.

Harvested at 22.6 Brix and a pH of 3.40, it was a necessity that we allocate an extra set of meticulous hands to the vineyard and sorting line to assure that only the best clusters were processed. Delicately pressed into stainless steel tank, the juice was inoculated with a commercial yeast strain blend bred to enhance passion fruit and floral esters, and slowly fermented at cool temperatures for close to 50 days. A portion 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. were bottled in May of 2020.

VARIETAL: 100% Pinot Gris

PRODUCTION: 319 cases

ALCOHOL: 13.8% by volume

PROFILE: Lighter shades of yellow from banana to blonde to daffodil gleam from the glass. Passionfruit and grapefruit aromas dance alongside floral notes of honeysuckle and white flowers. 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. With an abundance of incredible sea dwellers and shellfish available here in Oregon, we recommend booking an excursion with one of our many local fishing guides or stopping by the neighborhood fishmonger (Northwest Fresh Seafood is our go to) for a halibut or ling cod fillet, Willapa Bay oysters or a handful of sea scallops. Any of the above would work perfectly on a bed of fresh greens grown by Even Pull Farms or your local CSA. We're in the middle of a pandemic so drink now, no need to wait.

PAIRING: Grilled Halibut, ling cod, oysters, scallops.

RECENT AWARDS: 90 Points, *Wine Enthusiast*
Bronze Medal: San Francisco International Wine Competition



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