



## 2017 Embody Pinot Gris

### Risdall Ranch Shafer Vineyard Forest Grove, Willamette Valley, Oregon Pinot Gris - Block 4

Northwest of Forest Grove, in the foot-hills of the coast range mountains. This vineyard was planned on its own roots in silty clay loams of the Tualatin River Valley. The block sits at 350 feet elevation with a southwest open exposure. The vineyard is dry-farmed and sustainably farmed by the Risdall Family.

### Vintage

Rainfall was ample that winter, ending a two year dry pattern. Early spring came on cool and rainy, with bud break right on time. Summer arrived with a false start as record heat day in May, but cooled off in June. The remainder of the summer delivered multiple record high temperature days. Tempered by the cool spring and a cooling-off trend that dominated September, harvest was ultimately later in the season. The rollercoaster temperatures produced fruit with balanced acids and sugars, brimming with brilliant flavors.

### Winemaking

Whole cluster bunches were foot-tread in the picking bins to allow for skin contact of the juice. A low pressure pressing was made and the juice settled for 36 hours. Fermentation was carried out in a 500L French Oak puncheon and one 12 Hectoliter stainless steel tank. The puncheon was specifically sourced for 3-year seasoned, tight-grain wood that was water washed during the bending stage, thus enhancing the wine structure while not over-powering with oaky characters. The vessels were blended to create a final harmony of the two styles.

Production: 150 cases

### The Label

The reward of an artisan is to bring a vision into tangible form. In our creation of this Pinot Gris, we believe we have embodied the highest expression of its form. The sense of energy coming from the core of the forms, brings to light the texture and body of the wine.