



Stangeland Vineyards & Winery

Pinot Gris

Vineyard:	Vermeer
Exposure:	Southeast
Appellation:	100% Eola-Amity
Trellis:	Guyot
Canopy Management:	Shoot thinning and positioning, leaf removal
Soil Type:	Nekia, 100% volcanic
Clonal Selection:	OSU 09 ("French 52" from Colmar, Alsace)
Yield:	2.5 tons to the acre
Fermentation:	85% stainless steel, 15% new French oak
Temperature:	58(F) low, 63(F) high
Yeast:	W15 (Swiss culture)
Oak:	15% new French, Cooperage of Champagne
R.S.:	Dry
Alcohol:	14.3%

Tasting notes:

A complex partially oak aged Pinot Gris with the feel of a Chardonnay. Gala apple, honeydew melon and classic Eola-Amity Hills minerality dress the nose. The pleasantly active midpalate teases the tongue, moving from an impression of sweetness to a complexity which only such a single vineyard, low yield, lightly oak aged white can offer.

Suggested pairings include Brindisi Fontina cheese, seared scallops and glazed pear with powdered sugar & cinnamon. Drink now through 2027.

