

BEST BUY 90 PTS.

12/16



TOP 100 VALUES OF THE YEAR

TWO TIME
VALUE BRAND
OF THE YEAR

2015 & 2017



FOUR TIME
TOP VALUE

11/11, 8/14, 2/16, 1/17

Wine Spectator



2015 A TO Z OREGON PINOT GRIS

TASTING NOTES: The 2015 A to Z Oregon Pinot Gris offers exuberant aromas of peach, honeysuckle, lime blossom and kiwi, with spicier notes of orange zest, cinnamon, ginger, basil, plum and kumquat emerging in the glass. The palate is ripe and concentrated with lush fruit flavors underpinned by mineral notes and juicy acidity. The lasting impression is one of great purity and intensity, balanced by uplifting juiciness. This Pinot Gris embodies the great 2015 Oregon vintage making for an ideal food or quaffing wine that will drink wonderfully over the next two to five years.

WINEMAKING NOTES: The 2015 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: 2015 started warmer and drier than average due to the strengthening El Nino. This led to the earliest budbreak on record in March, a month earlier than average. Spring was typical for Oregon with alternating rain and sunshine that helped top up the soil moisture and slow development. Warmer conditions at the start of summer made for rapid bloom with excellent set and the weather stayed dry and warm all the way to harvest. 2015 was the earliest harvest we've seen in decades, and hot conditions put a bit of pressure on picking, but there was a distinct cool down mid-harvest allowing the grapes to hang longer to develop phenolic and flavor ripeness. All in all, the quality for the 2015 vintage in Oregon was exceptional with fantastic phenolic development, balanced sugars and acids.

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