



# 2020 WILLAMETTE VALLEY PINOT GRIS

Willamette Valley

At Iris Vineyards we look to showcase the potential of Pinot Gris when planted in the proper place and crafted by the hands of our dedicated growers and cellar staff.

## WINEMAKER NOTES

We picked our 2020 Pinot Gris late in September about a week later than average. The fruit was whole cluster pressed into stainless steel tanks to settle for a day before racking to another stainless tank for fermentation. Once fermentation was complete, we racked again and chilled the wine for cold stability and to prevent malolactic fermentation. These practices help to produce a wine which is vibrantly acidic and fruit forward. Our estate vineyard, being a cool site tends to give us citrus aromas along with the pear and apple aromas this varietal is known for.

## VINTAGE DESCRIPTION

2020 started with very mild winter nights. After a wet January, February through April were unusually dry. Bud break occurred in mid-April which is average for our vineyard. The relatively dry late winter weather was followed by a spring with near normal precipitation and relatively warm temperatures allowing the vines to quickly produce a healthy leaf canopy. As can sometimes happen in the Willamette Valley we had cool temperatures and rain during much of June including the time during which the vines were in bloom. Rain during bloom results in reduced pollination of the flowers, the consequence of which is fewer berries per cluster and fewer seeds per berry. Our 2020 yields were down about 28% compared to 2019.

Also working in favor of quality were unusually cool average summer temperatures. A light crop load can ripen unevenly if temperatures are too hot, but this year the vines sailed through.

The density and concentration of this vintage are the best in a generation, putting even vintages like 1998 and 2002 to shame. Yet due to the cool summer, the natural acidity is close to perfect, and alcohols are modest – that perfect 12-13% of the best vintages of the past, but with unprecedented structure and density.

## TECHNICAL DATA

**VARIETIES** 100% Pinot Gris

**AVA** Willamette Valley

**TA** 7.1 g/L

**RESIDUAL SUGAR** 3.4 g/L

**ALCOHOL** 13.3%

**pH** 3.06

**ELEVAGE** 100% Stainless steel

**CLONES** Dijon 146 and 152

**VINEYARDS** Chalice Estate

**SOIL TYPES** Bellpine

**HARVESTED** September 2020

**BOTTLED** March 2021

**CELLARING** 1-5 years

**RELEASED** March 2022

**CASES** 1301

**WINEMAKER** Aaron Lieberman

**PROPRIETOR** Pamela Frye

**SRP: \$15.99**

## Awards and Accolades

**Best in Show** (Double Gold) – *McMinnville Wine Classic*