Westmount



2015 Westmount Pinot Gris

Winemaker's Tasting Notes

White gold in color with aromas of nectar and fresh mountain wildflowers, this easy to drink Pinot Gris presents crisp notes of stone fruit with a sweet and spicy finish. A refreshing and quenching end to a long day spent outdoors.

Technical Notes

Harvest: 10.03.15 Avg Brix at Harvest: 22.8 pH: 3.26 Alcohol: 13.4% Residual Sugar: 8.9 g/L AVA: Willamette Valley Case Production: 1,159

The Vintage - Warm, Ripe, Early, Generous

In 2015, the Willamette Valley experienced a nearly ideal growing season. Above average spring temperatures allowed for an early and even bloom and fruit set, preparing the stage for a generous yield. The three months that followed, June, July, and August, were warm and dry allowing the vines to fully ripen the crop. The result was both perfectly ripe fruit and a generous yield.

Overall, the vintage provided beautiful fruit with the wines showing extraordinary depth and balance. Right up there with the 2008 and 2012 vintages, 2015 is easily one of the best vintages of the last decade.

The Westmount Story

The Westmount winemaking team wakes up every day to greet adventure; either adventures in the great outdoors, or adventures in the winery. Westmount Wine is made in the Willamette Valley by Oregonians- by skiers, hikers, mountaineers, equestrians, surfers and fly fisherman.

They've all taken different paths to get to Oregon, but they all came for the lifestyle and to be part of a community that lives in the Western Spirit. Westmount reflects the journey, the expedition, the route they've all taken. You are invited to be part of the their shared story and to raise a glass of Westmount to toast to the summit and to the future.