

WESTMOUNT 2022 Pinot Gris

Technical Notes

• Harvest Dates: 10/13/2022 - 10/24/2022

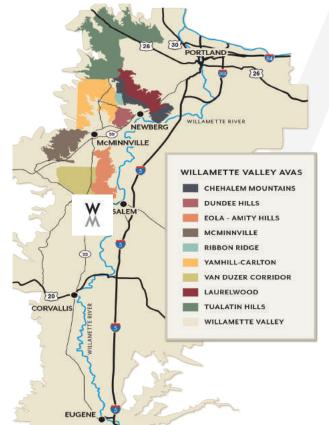
• Alcohol: 13.5%

• Cases Produced: 9,000

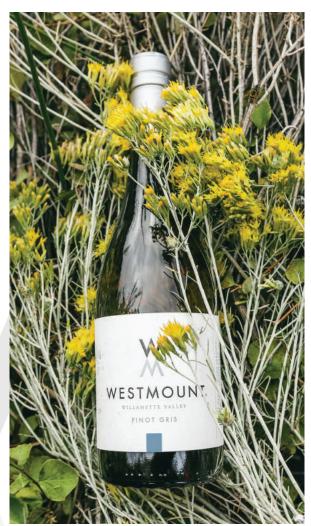
• 91 pts James Suckling

Winemaker's Tasting Notes

"Aromas of orange blossom, key lime, and spiced pear on the nose. The palate shows lively notes of sweet citrus, crisp apple, white pineapple, ginger, juniper, lemongrass, and coriander. Vibrant and balanced with an expressive finish."



"Explore Oregon, Start Here."



Vintage Notes

Record-cold temperatures and an unforeseen highlighted April. The ice that accumulated on the vines post-bud break left many wondering if there would be any grapes to harvest come Fall. May and June followed with unusually cool temperatures, furthering the worry of low yields or a complete loss. July through September was surprisingly warm and helped get the growing season back on track. Warm temperatures and little rain were seen through a good portion of October, allowing the fruit extra weeks of hang time compared to the recent vintages in Oregon. Longtime Willamette Valley winemakers have called it a "classic Oregon vintage," the type of vintage that persuaded people to plant Pinot Noir here in the first place. Fermented and aged entirely in stainless steel tanks, this allowed the wine to maintain the brightness and crisp acidity often found in a true Willamette Valley Pinot Gris.