Banville
Wine Merchants

Sokol Blosser

Willamette Valley Pinot Gris

Sokol Blosser's home estate in the Dundee Hills AVA is where it all began in 1971. Most of their Willamette Valley Pinot Gris comes from their neighbors, but they also have two special single blocks of their home estate vineyard that produce amazing Pinot Gris. The Cattail block receives its name from nearby cattails, and Fir Island is aptly named for the grove of giant Fir trees nearby.

The fruit for this wine was picked over a period of days between September 30th and October 21st. A portion of the Pinot Gris was picked with an acid focus and the other portion with a focus on higher brix and therefore more fruit weight. All the fruit was destemmed and went quickly to the press to avoid prolonged skin contact. The juice had long, cool fermentations in stainless steel tanks ranging from 15-20 days, using a diversity of ester-focused yeasts. The resulting wines were all blended in a stainless steel tank with light lees where it was aged for about three months with lees stirring weekly for two months. As a result of the dual picking, there is a weight and dimension in this wine. Additionally, lees stirring allowed the body and mid-palette to build during the aging of the wine. The final product is a clean Pinot Gris with weight, dimension, minerality and aromatics of stone fruit with hints of citrus apple and pear in the palette.

Grape varieties : 100% Pinot Gris

Vineyard age : Planted in 1997.

Alcohol : 13%

Tasting notes :

Slight notes of honeysuckle, apple blossoms, nectarines, pear, and apricots. A very complex Pinot Gris that is dry, with high acidity, and a long finish. Pair this Pinot Gris with stone fruit salad, Chicken Tikki Masala (Medium Heat Preferred), or spinach quiche.

Sustainable

Press Notes

Decanter

2024 93 points