cória estates

2022 Pinot gris



AVA

Willamette Valley, Oregon

TASTING NOTES

Showing bursts of pear, honey and grassy notes with a soft and creamy vanilla finish.

VINEYARD

100% Estate Grown Single Vineyard A&E Farms / Cória Estates Block 10

VITICULTURE

Climate

The 2022 growing season started off with a very late frost with a high amount of bud death in mid-April. Vines regenerated and block 10 in particular resulted in a heavy crop yield. Fruit was flavorful, with medium to low acid and high brix coming in. Clean fruit.

Soil

The vineyard is planted on Nekia clay loam. Many of the surrounding soils consist of Jory, so having much of our vines growing in Nekia soil presents a unique characteristic to our vineyard. Nekia is a well-drained, volcanic soil characterized by its high content of volcanic ash. The soil is well-suited to the cool, climate of our region.

Vine Managment

South facing vines on rolling hills. Vines are north-south, allowing the canopy to receive even sun exposure.

Elevation: 640 f.a.s.l.

WINEMAKING

Post fermentation extended lee's contact provided this wine with a luscious mouthfeel and creamy texture. Not a typical production rule for our Pinot gris, but an experiment that proved to provide generous character that leads with a soft center palate and lasting finish.

Stainless Steel, Long fermentation, 45 days.

Harvest

Harvest Date: 10/17/2022 PH @ Harvest 3.37 Brix @ Harvest 24.8

Bottling

Cória Estates

Cases Produced: 472 (12x750ml) Bottle Date: January 24, 2023 ABV: 13.9% Wine pH: 3.48

Aurora Coria, Wirenpaker



