



2022 Pinot Grigio

Columbia Valley

Cases produced: 75

DavenLore
winery

WINEMAKER NOTES

Also known as Pinot Gris or grey, this is actually a red or gray grape but made into a white wine by pressing lightly to not get too much pink into the wine. The flavors are of pear, white flowers, apple and minerality of flint or wet stones. The pear finish lingers the warmer it gets in the glass. A clean flavor that complements seafood, white fish and cream dishes like carbonara. If you like your foods on the spicy side like I do, this is a perfect accompaniment to the heat of spicy peppers and curry dishes.

Gordon Taylor, Winemaker

VINEYARD

Location: Zillah Ranch (50%); Jones Fruit (50%)

WINEMAKING

Harvested: 9/24/22-10/04-22

Yeast: :Laffort Zymaflore X16

Primary Fermentation: 24 days

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Wine Lore: In the wine industry, we live our lives by the seasons. In spring, the Canadian Geese and Sand Hill Cranes are returning to northern nesting sites, and the Meadowlarks are singing in the sage brush around the winery. Signs of spring are all around, and at this time our white wines need to be bottled after a long cold winter. Crisp, light, and full of flavor, ready for the heat of summer to enjoy on patios with good friends and great food.



TECHNICAL DATA

ALCOHOL: 11.8%

FINAL PH: 3.31

RESIDUAL SUGAR: 0.02%

BLEND: 100% Pinot Gris

BOTTLED: February 7th, 2023

CASES PRODUCED: 75

FOOD PAIRINGS

Napa cabbage with Asian pear salad

Tomato basil bruschetta

Croque Monsieur

Cod piccata

Lemon curd with raspberries

