

Illahe Pinot Gris Willamette Valley



THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Grigio / Gris

WINEMAKING: 20% neutral oak fermented, 80% stainless steel fermented.

ALCOHOL BY VOLUME: 12.0%

AGING: 20% neutral oak, 80% stainless steel. Aged on lees.

ANNUAL PRODUCTION: 1700 cases

THE STORY

We enjoy working together as a family to make sustainable, handcrafted wines from our estate vineyard. We are farmers at heart and we enjoy being close to nature through our grapes, watching the seasons change the landscape around us and each vintage change the wines in the bottle.

PHILOSOPHY: Illahe is a LIVE-certified, Salmon Safe vineyard. We use cover crops throughout the vineyard to benefit the soil and for biodiversity. As part of Oregon's Deep Roots Coalition, which promotes responsible water management, we do not irrigate mature plants.

THE ADJECTIVES

OVERALL: Fresh and crisp with bright acidity and a pleasant weight.

AROMAS / FLAVORS: nectarines, pears, chamomile.

MOUTHFEEL: crisp acidity, mineral driven, saline

THE SELLING POINTS

Textured and lively with a nod to the Alsatian style.

SUSTAINABILITY: Certified Sustainable, Vegan, Minimal Intervention / Augmentation

PAIRINGS: spring dishes

