

# 2024 PINOT GRIS

Oregon grown. Okanagan made.

Our Plume 2024 Oregon Pinot Gris was crafted in response to an extreme cold weather event in January 2024 in our Three Wolves vineyard that devastated our 2024 harvest. The vineyard has now been replanted.

## FIELD NOTES:

This Pinot Gris was sourced from the Westmount Vineyard near Monmouth, Oregon. This part of the Willamette Valley is dramatically cooled by the Van Duzer gap, an opening in the coastal mountains that pulls cold air from the Pacific Ocean into the valley. The result is grapes that ripen very slowly and retain bright, fresh acidity and pristine fruit flavours – the essence of cool-climate.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
13.5%	6.61	3.2	1.9 g/L

## WINEMAKER NOTES:

Fruit was selectively hand-harvested to ensure exceptional quality. Once received it was gently whole cluster pressed, cold settled, racked, and separated for fermentation. Half was fermented in neutral French oak to enhance texture and complexity while the other half was processed in stainless steel to preserve fresh aromatics.

## TASTING & PAIRING NOTES:

Ocean breezes from the Van Duzer Gap slow ripening and bring bright acidity, with lively lemon zest and green apple aromas, crisp pear and honeydew flavours, and a fresh, vibrant finish. Pair with west coast salmon smothered in tarragon and cream sauce.

# PLUME

