

Yakima Valley

PINOT GRIS

2015

BACKGROUND

Father/daughter winemaking team, Mike and Natalie, added Pinot Gris to Latah Creek's wine family in 2010. This Italian grape grows exceptionally well here in Washington State and produces a wonderfully crisp, drier white wine. This is Ellena's (wife/mother) favorite white wine.

SOURCING

DenHoed Vineyard, 100% Pinot Gris

WINEMAKING

The 2015 Pinot Gris marks a first for Latah Creek; it was the first time a wine was bottled in the same vintage year. Even with the early bottling, this wine is exceptional. The wine was fermented in stainless steel at cooler temperatures, to retain its forward fruit characteristics. A higher acid level was left in the wine to keep it crisp and fresh.

ANALYSIS

Harvest Data: September 17, 2015 Brix: 22.3 TA: 0.51 pH: 3.6

Alc.: 12.5% RS: 0.5 %

Bottled: December 28, 2015 | 3365 cases | Released: December 2015

WINEMAKERS

Mike Conway and Natalie Conway-Barnes

TASTING NOTES

Subtle sweet basil and mint aromas mingle with honeydew melon. Pear and a honeyed mineral at first sip, while papaya with fresh limes and a crisp finish linger.

FOOD PAIRING

This wine pairs perfectly with fresh seafood dishes, salads, and pork, such as Ellena's Roasted Salmon with White Wine Sauce recipe published in her latest cookbook.

ACCOLADES

'13 Vintage:

Silver, Great Northwest Wine Competition 2014 Silver, Riverside International Wine Competition 2014 Double Gold, Seattle Wine Awards 2014

'15 Vintage

Gold, Savor NW Wine Awards 2016 Gold, Cascadia Wine Competition 2016

Love at First Sip. Since 1982.

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