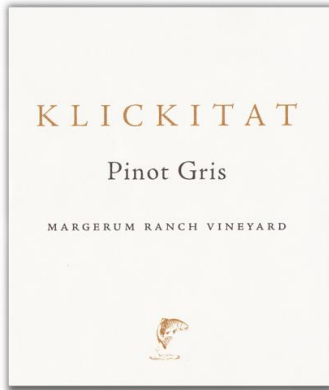




MARGERUM

2015 Margerum Ranch Vineyard Pinot Gris

Columbia Valley, Washington



100% Pinot Gris

Color: Straw tinged, bright and vibrant.

Aroma: With the first swirl aromas of poached pear, brioche toast and apple leap from the glass. Add aromas akin to the red basalt soil where the vines are planted and the result is a framework for the aroma profile.

Palate: An explosion of citrus, blood orange, and finger limes combined with wet river stone minerality provide a lean, focused mouthfeel. The natural acidity forms a linear focus, and barrel aged Lees contact provides a slight velvety texture rounding out the palate.

Alcohol: 12.6%

pH 3.15

TA 7.1 g/L

Production: 518 twelve pack cases

The Klickitat Pinot Gris vines are located on the eastern foothills of the Cascade Mountains in Klickitat County, Washington, pushing the boundaries of extreme cool climate viticulture. Our vineyard property is composed of 100% red basalt soil composition resulting in low yielding vines that produce intense flavors and layers of complexity. The Klickitat River runs through the property, reflecting sunlight and moderating the temperature - cooling warm days and warming cold nights. Margerum Ranch Vineyard is on the edge of where vinifera can be successfully grown. Pinot Gris, the earliest ripening varietal in the vinifera group, is the only grape that will actually grow and mature in this region.

Vineyard Region: Klickitat County, Washington

Appellation: Columbia Valley

Vintage Conditions: As always, wintery conditions arrive just prior to maturation. Due to a nice long warm spring and summer we were able to achieve ripeness.

Maturation: Fermented and matured in a combination of 500 Liter French Oak puncheons and stainless steel tank for nine months.