



*Previous Vintages:*

**90 PTS.** 6/22  
**BEST BUY**



**90 PTS.** 10/21  
**EDITOR'S CHOICE**



**SIX TIME BEST BUY**  
12/08, 10/12, 10/13, 4/16, 12/17, 12/19



**TOP 100 VALUES  
OF THE YEAR** 6/17

**FIVE-TIME  
ALL-STAR  
WINERY AWARD**

2013, 2015, 2015, 2017 & 2018



## 2022 A TO Z OREGON PINOT GRIS

**TASTING NOTES:** A light golden, straw color in the glass, the 2022 A to Z Wineworks Oregon Pinot Gris greets with vibrant tropical fruit aromas, including pineapple, passionfruit, papaya, and guava, that play with hints of lemon curd, white peach, pear, and apple. The palate is equally fresh and bright, with flavors of passionfruit, lychee, citrus, and quince, along with just-sweet honeycomb and nougat. The abundant fruitiness is balanced by restrained acidity for a round, full-bodied midpalate. The 2022 A to Z Wineworks Oregon Pinot Gris is a delightful, expressive quaff with a long, lovely finish that lingers with faint pear and apricot notes.

**WINEMAKING NOTES:** The 2022 A to Z Oregon Pinot Gris is a blend made up of fruit from more than 15 different vineyards located across Oregon, from the verdant Willamette Valley, to the high mountain, river valleys of the Rogue and Umpqua AVAs. These different sites together provide a 'full orchestra' of flavors, aromatics & texture. The individual parcels of fruit are harvested separately, pressed gently, fermented in numerous vessels using a variety of yeasts to enhance complexity and aged on light lees until bottling. Malolactic fermentation is intentionally blocked to retain freshness.

**VINTAGE NOTES:** The growing season got off to a late start after a cool, wet spring followed the relatively warm and dry winter. Some of the earliest sites and varieties, including Chardonnay, suffered damaged primary buds from severe frost in mid-April. Growers left more shoots on the canes than normal to compensate for highly variable inflorescence counts and nursed many vines back to health. With a combination of the remaining primary buds and some secondary buds that had pushed in response to the frost, the vines were trending 2-3 weeks behind usual. Beautiful weather during flowering helped establish a generally good fruit-set. High, early season, soil moisture and more shoots than normal led to high mildew pressure. A glorious, warm summer proceeded with almost no rain or heat stress on the vines. Clusters and individual berries were larger than usual as veraison began in mid to late August. The warmest October on record helped accelerate ripening. Yields were variable, overall tonnage high, and chemistries exhibited great natural acidity, moderate resulting alcohols, and restrained tannins to present fresh, vibrant flavors.

*Commerce with Conscience*

