



2018 PATTERSON CELLARS PINOT GRIS



TECHNICAL DATA

AVA: Lake Chelan

VARIETAL COMPOSITION: 100% Pinot Gris

VINEYARD SOURCES: Dry Lake Vineyards

ALCOHOL: 13.4% by volume

TASTING NOTES

Our inaugural 2018 Pinot Gris from Dry Lake Vineyards near Lake Chelan is a classic example of this varietal. Pale straw in color, the nose is loaded with ripe pear and pineapple, with hints of lemon and orange blossom. The rich and creamy mouthfeel carries mouthwatering flavors of pear, honeydew melon, kiwi and lemon curd into a refreshing finish featuring a hint of key limes and light minerality. Enjoy this wine on a warm sunny day with prosciutto and light cheeses.

PRODUCTION NOTES

Pinot Gris grapes from Dry Lake Vineyards in the Lake Chelan AVA arrived at the winery on September 26, 2018. After whole cluster pressing, we allowed the juice to settle for two days in a chilled tank, and then inoculated. Fermentation took place in a temperature controlled stainless steel tank (60 deg.. F max) and lasted 27 days. The wine rested on fermentation lees for another ten weeks, contributing to the rice mouthfeel. Bottling took place in late February 2019.

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