

# FIRESTEED



90  
POINTS

THE  
tastingpanel  
MAGAZINE  
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2019

*Pinot Gris*  
OREGON

## VINTAGE NOTES

The 2019 vintage in Oregon yielded refreshingly traditional Oregon wines. The growing season was not marked with the extreme temperatures that we have had in prior years, and harvest—while still on the early side in late September—experienced cooler weather and a long window to pick into mid-October. The wines enjoy exuberant aromatics with lively fruit flavors and excellent balanced acidity. Expect the Oregon 2019's to be fruit forward but will continue to improve with several years of cellaring.

## WINEMAKING NOTES

By blending several vineyard sources and avoiding heavy-handed winemaking techniques we hope to achieve a balanced wine focused on the abundant varietal fruit character of this classic grape.

## TASTING NOTES

In 2019, Firesteed Pinot Gris shows tropical aromas of guava, honeysuckle, and citrus. Lively flavors of honeydew melon and supple textural notes on the palate with a clean long finish of tropical fruits.

## WINE ANALYSIS

VARIETAL COMPOSITION 100% Pinot Gris

PH 3.25

TITRATABLE ACIDITY 6.2 g/l

ALCOHOL 13.5%

CASES PRODUCED 10,000