



## 2018 Tamarack Cellars Pinot Gris

- Production -** 74 Cases
- Blend -** 100% Pinot Gris
- Analysis -** pH - 3.51      Total Acidity – 6.9g/L      Alcohol - 12.8%
- Cooperage -** The Pinot Gris spent its life in 100% stainless steel.
- Winemaking -** Dropped by gravity straight to the press, the juice is pumped directly to barrel or tank and chilled, inoculated with Chardonnay 3079 yeast, primary fermentation started and finished, secondary fermentation started but completed to preferred taste - typically around 50% completion. All fermentation is done in a 58 degree Fahrenheit barrel room.
- Tasting Notes -** This first ever release of Pinot Gris has aromas of honeydew melon, white peach and lavender lemon custard donuts; vivacious acidity and a viscid body lead to flavors of Asian pear, honey and lime grilled pineapple and kiwi with wet rock minerality finishing with blossomy tannins.
- Appellation -** Columbia Valley