



Spindrift Cellars

Vine Gris Rose 2015

Appellation: Willamette Valley, Oregon

Alcohol: 13.8%

T.A.: 5.8 grams per liter

pH: 3.36

R.S.: 2.3%

Wine:

Peach, apricot and white flowers on nose. Crisp apple, kiwi, and sour cherries layer the palate, with bright tangy acidity. The wine is dry and crisp on the finish. Drinks well now. Try with poached salmon.

Wine making:

100% Pinot Gris grapes were crushed and left to soak for 72 hours of skin contact then pressed. The skin contact extracts color and tannins from the grapes. The wine was fermented in stainless steel tank under temperature control to retain fruit flavors.

2015 Growing Season:

The 2015 vintage started with bud break in March, two weeks early in our region. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. All in all this has been one of those all too rare vintages where you get high yields and outstanding exceptional fruit quality.



Spindrift Cellars is the "little winery that could", built by the hard work and passion of a dedicated husband and wife team. They started small, focusing on producing crisp, quality wines that display the true varietal characteristics of the grape. A great bottle of wine starts with great grapes, and our winemaker; Matt brings 20 years of experience and expertise to the husbandry of the vineyards in his care. Using "sustainable" practices he strives to produce fine wines that are sustainable from vine to bottle.