



K R A M E R
V I N E Y A R D S



2015 Celebrate Pinot Gris

Sourced from vines planted 1986-88, at an elevation of 770 feet, on Peavine and Willakenzie silty clay loam soils.

Winemaker Notes

The grapes were harvested by hand, and whole cluster pressed. The juice settled overnight, then racked to a stainless tank for primary fermentation. When fermentation was complete, the wine was racked and aged on the lees in stainless for five months. To sparkle, the wine was transferred to a high-pressure tank, chilled, and carbon dioxide was bubbled in through a diffusion stone, until the ideal level of pressure was achieved.

Technical Details

Appellation: Yamhill-Carlton
Alcohol: 11.5%
pH: 2.99
TA: 7.8 g/l
Harvest: September 2015; 21.3° Brix
RS: 0.2 g/l
Cases Produced: 195

Tasting Notes

Flinty aromatics, red skinned apple and D'Anjou pear on the palate, with crisp, bright acidity, and a tart, citrusy finish.

MSRP: \$26