

# 2025 PINOT GRIS

Oregon grown. Okanagan made.

Our Plume 2025 Oregon Pinot Gris was crafted in response to an extreme cold weather event in January 2024 in our Three Wolves vineyard that devastated our 2024 harvest. The vineyard has now been replanted.

## FIELD NOTES:

This Pinot Gris was sourced from vineyards near Monmouth, Oregon. This part of the Willamette Valley is dramatically cooled by the Van Duzer gap, an opening in the coastal mountains that pulls cold air from the Pacific Ocean into the valley. The result is grapes that ripen very slowly and retain bright, fresh acidity and pristine fruit flavours – the essence of cool-climate.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	6.14	3.17	2.9 g/L

## WINEMAKER NOTES:

Fruit was selectively hand-harvested to ensure exceptional quality. Once received it was gently whole cluster pressed, cold settled, racked, and separated for fermentation. 30% was fermented and matured in neutral French oak over four months to enhance texture and complexity. The remaining 70% was processed in stainless steel to preserve fresh aromatics, resulting in an ideally balanced wine.

## TASTING & PAIRING NOTES:

Ocean breezes from the Van Duzer Gap slow ripening and bring bright acidity, with zesty lemon, Spartan apple and white peach flavours supported by subtler notes of blossom and a lean, elegant finish. Pair with seafood or vegetarian dishes, such as crab cakes with gremolata, trout almandine, or panko-crusted butternut squash.

# PLUME

