



# Cascadia Pinot Gris 2024

92% Pinot Gris, 3% Viognier, 2% Sauvignon Blanc,  
1.5% Chardonnay, 1.5% Muscat  
Alcohol Level: 13.2%  
Levels: pH 3.4 TA 5.5 g/l  
Sugar: 0.3 g/l  
Harvest date: September 9th - October 14th, 2024  
**CSPC +300365**

## Tasting Notes

Pale straw in colour. The nose expresses aromas of pear and juicy peach. The palate displays a bright acidity with flavours of ripe nectarine, apricot, and citrus. A smooth and refreshing mouthfeel and long delicate finish balance this classic style of Pinot Gris.

## Harvest Notes

The 2024 vintage of Pinot Gris is a vibrant reflection of Washington's exceptional terroir, with fruit sourced from two distinct AVAs: Horse Heaven Hills and Yakima Valley. Each region contributes its unique character to this remarkable wine.

### Horse Heaven Hills

The riper expression of the 2024 Pinot Gris comes from grapes grown in the renowned Horse Heaven Hills AVA, specifically at McKinley Springs and Coyote Canyon Vineyards. McKinley Springs, a family-run vineyard spanning 2,800 acres, has been farmed by the same family since 1940. With its south-facing slopes, basalt-rich soils, and arid, windy climate, this site ensures thick-skinned grapes with concentrated flavors and intense aromatics. At Coyote Canyon Vineyard, farming traditions stretch back over 80 years, and their commitment to sustainable practices and exceptional quality has contributed to some of the region's finest wines. This warm, rugged vineyard site benefits from diverse elevations and soils shaped by the Missoula Floods, creating ideal conditions for bold, flavorful Pinot Gris.

### Yakima Valley

For balance and freshness, Pinot Gris grapes were sourced from the cooler Yakima Valley AVA, specifically the Airport Ranches Vineyard. Established in 1951 and spanning over 1,100 acres, this site is known for its cooler microclimate, which preserves vibrant acidity and delicate fruit flavors. The



vineyard's unique terroir, influenced by the Rattlesnake Hills and cooler heat units, adds a bright, refreshing quality to the wine.

The 2024 growing season in Washington was characterized by a hot summer followed by an ideal fall with temperate days and cool nights, allowing for optimal ripening. The result is a beautifully balanced Pinot Gris, showcasing intense aromatics, vibrant acidity, and a harmonious blend of fruit-driven richness and crisp freshness.

## Winemaking Notes

The Pinot Gris grapes, were harvested at peak ripeness during the cool of night to retain vibrant aromatics. The fruit was pressed immediately, with juice fractions separated to ensure only the highest quality for fermentation. After a careful settling process, the juice made a six-hour journey to Poplar Grove, where it was warmed and inoculated with selected yeast strains to enhance aromatics and structure. Fermentation lasted an average of six weeks, followed by chilling to preserve freshness and prevent further bacterial activity. The winemaking team sampled and blended from 20 unique lots to craft the most balanced profile. The final blend was cold-stabilized to prevent wine diamonds in the bottle, and a final filtration ensured clarity and stability for a perfectly polished Pinot Gris.

## Cellaring Notes

This wine is meant to be enjoyed upon release.