

WILLAMETTE VALLEY PINOT GRIS 2016

Tasting Notes

Tropical fruit aromas of pineapples, lychee, and starfruit lead, accented with floral notes of honeysuckle, quince blossom, and a touch of herbal lemongrass. A dry entry transition into a juicy, full midpalate; flavors mirror the aroma with added layers of stone fruit and creamy citrus. A long, acid driven finish makes this the perfect pairing for a wide variety of cuisines.

Sensory Components

Color | Pale Straw

Aroma | Pineapple, lemongrass, starfruit, pear, honeysuckle, daffodil, floral quince, wet slate

Mouthfeel | Dry entry, juicy, full midpalate

Flavor | Mirrors the aroma with added layers of stone fruit in white peach, and floral freesia

Finish | Long, acid driven

Technical Data

Appellation | Willamette Valley

TA | 5.94 g/L

pH | 3.19

Aging | 5 months in stainless steel

Alcohol level | 13.5%



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