



IN 2021 I SOURCED THIS PINOT GRIS FROM WEBER VINEYARD. THE FIRST BLOCK OF WEBER VINEYARD WAS PLANTED IN 1973. IT IS ON DUNDEE HILL AND ONE OF THE MORE IMPORTANT SITES IN THE AREA. THE SOIL IS CLASSIC RED VOLCANIC JORY SOIL.

2021 WAS A BEAUTIFUL GROWING SEASON WITH TWO UNBEARABLY HOT HEAT EPISODES — ONE OF THEM WE 116 DEGREES IN THE WILLAMETTE VALLEY! EVEN ON WEBER VINEYARD THAT ALWAYS SEEMS TO HAVE A SLIGHT SOUTHERLY BREEZE FELT LIKE A CONVECTION OVEN. FARMER ANDY HUMPHRY — WHO PLANTED THIS VINEYARD AND STILL FARMS IT — TOOK GREAT CARE OF HIS OLD VINES AND THE FRUIT WAS PREDICTABLY FLAWLESS. DESPITE THE HEAT EVEN THE HARVEST DATE — SEPTEMBER 21<sup>ST</sup> — WAS ONLY A WEEK EARLIER THAN THE PREVIOUS VINTAGE.

THE GRAPES WERE SORTED AND DESTEMMED INTO OPEN-TOP FERMENTERS, AND PLACED IN THE SUN FOR A DAY TO INITIATE NATIVE FERMENTATION. THE FERMENTS WERE HEALTHY AND HAPPY AND SAT ON SKINS UNTIL DRY — IN THIS INSTANCE 18 DAYS. IT WAS PRESSED AND PUT INTO NEUTRAL FRENCH OAK BARRELS AND AGED UNTIL EARLY MARCH. THIS WINE SAW NO ADDITIVES EXCEPT FOR SULFUR BEFORE BOTTLING NOR WAS IT FINED OR FILTERED.

I PREFER THIS WINE TO BE SERVED AT CELLAR TEMPERATURE — NOT CHILLED — BUT YOU BE THE JUDGE.