



2022 'Walks on Gilded Splinters' Skin Contact Pinot Gris Willamette Valley

100 Cases Produced

Vineyard Composition

100% Dion Vineyard, Laurelwood District AVA

Chemistry

13% Alcohol

5.4 g/L Titratable Acidity

3.6 pH

Production Notes

The 2022 grape growing season was a real nail-biter. An early spring freeze killed a lot of the little buds just starting to pop out on the vines. Many of the plants gathered their energy and pushed out a second set of buds, but by that time we were already behind and it was unclear we would have enough time left to get to the finish line with ripe fruit. In Oregon every degree day (a measurement of heat accumulation over time) matters, because we grow grapes at the margins of where they thrive. Fingers were crossed that the rain and cold that we are famous for would delay its entrance in the Fall. Even those who don't believe were pressing their palms together in prayer to the sun. And those wishes were granted. The dark clouds remained hidden well into late October. Blue skies and warm sun bathed the vineyards and the grapes ripened until they were perfect to pick.

One varietal that especially loved this weather was Pinot Gris. It came on strong and it hung heavy on the fruiting wire. We took advantage of the bounty and brought in a bit extra to make this wine as well as our usual white Pinot Gris. We named it after the classic Dr. John swamp boogie song - a tip of the hat to the delicate path we walk each season and the grace we occasionally find doing it.

Vineyard Notes

This is our first time working with grapes from Dion Vineyard, a site that was first planted in 1976 near the town of Farmington on the east end of the Laurelwood District sub-AVA. The Laurelwood soils are quick draining silt over red volcanic sub-soil. The vineyard is LIVE Certified. We are excited about this new partnership with Kevin and Beth

Vintage Notes

We picked the Gris on October 8th. The majority of it went to press for white wine, but we reserved 1.5 tons to put through the destemmer and into a waiting fermenter. The grapes cold soaked for 6 days, which allows for a gentle color extraction, and then started fermentation without the addition of yeast. The must went dry quickly in about 5 days and we pumped out the free run and gently pressed the solids while the wine was still fresh. The wine went through partial malo-lactic in neutral barriques. The 2022 'Walks On Gilded Splinters' was bottled unfined and unfiltered, with the minimum amount of sulfur required for stability, on April 7th, 2023