



GOODFELLOW

FAMILY CELLARS

2019 WHISTLING RIDGE PINOT GRIS

AVA: RIBBON RIDGE

PRODUCTION: 225 CASES

VARIETAL: PINOT GRIS

ALCOHOL: 12.8%

ELEVAGE: 13 MONTHS, NEUTRAL ACACIA

VINEYARD: WHISTLING RIDGE

PUNCHEON & Foudre

DRY FARMED

SOILS: SEDIMENTARY

AVERAGE VINE AGE: 25 YEARS



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WHISTLING RIDGE
PINOT GRIS · RIBBON RIDGE

Whistling Ridge Vineyard sits ridge-top in the western edge of the Ribbon Ridge AVA. The vines catch the daily winds that blow in, slowing ripening, evaporating moisture, and cooling fruit. Shallow soils are eroded from uplifted marine sedimentary rock, 40 to 50 million years old, and dry out quickly in the growing season. No-till farming forces the non-irrigated vines to grow roots deep in search of water. Richard Alvord and Patricia Gustafson planted, and have farmed the vineyard for the past two and a half decades.

2019 was a cool vintage in the Willamette Valley, and the Pinot Gris was picked with excellent flavor development and acidity, and low potential alcohols. Grapes are pressed into small tanks for a brief settling of solids before going directly to barrel. Cooperage is made up of neutral Acacia 500L puncheons and 800L foudres. Fermentations are cool and slow, generally finishing out primary between three and six months. The 2019 Pinot Gris was left on the lees for the full 13 months, with only brief stirring at the end of fermentation.

Goodfellow Family Cellars is winemaker owned and operated, and located in Oregon's beautiful Willamette Valley. Founded in 2002, and producing approximately 4000 cases annually, we focus on old vines planted in unique and beautiful sites, conscientious, no-till farming, and techniques of tradition in the cellar. We are members of the Deep Roots Coalition, a group of craft oriented wineries committed to sustainable farming and sourcing grapes solely from non-irrigated vines.