



GOODFELLOW

FAMILY CELLARS

2016 PINOT GRIS

AVA: WILLAMETTE VALLEY

PRODUCTION: 226 CASES

VARIETAL: PINOT GRIS

ALCOHOL: 13.2%

ELEVAGE: 35% Acacia 19% Neutral French

VINEYARD: WHISTLING RIDGE

46% Tank

& BISHOP CREEK

DRY FARMED

AVERAGE VINE AGE: 18 YEARS

SOIL: WILAKENZIE (Sedimentary marine)



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OREGON PINOT GRIS
WILLAMETTE VALLEY

Pinot Gris vines are in the highest and most exposed part of both vineyards, resulting in intensely flavored fruit with strong elements of acidity and minerality. The vines are farmed using low input viticulture and a combination of cover crops to help prevent loss of soil moisture from the shallow sedimentary soils. No irrigation is employed. The Pinot Gris pressed, settled, and racked to foudre, puncheon, barrique, and a single 300 gallon tank. Fermentation is long and cool, employing a combination of native and inoculated yeasts. Elevage is 11 months on the gros lees, racked a single time. 2016 was a relatively ideal growing season. Warm spring weather led to a slightly early bloom and excellent set. Summer weather was warm throughout the growing season, and harvest occurred in mid-September with little or no inclement weather. Fruit is generous, but balanced with good mature acidity, and the shallow soil sites show marked minerality in white wines.

Goodfellow Family Cellars is a small family winery focused on world-class wines from Oregon's Northern Willamette Valley. Sustainably farmed, non-irrigated, old vines provide us the opportunity to produce intense, site specific wines with an old world intensity and character. Fruit is farmed to accentuate the singular nature of our vineyard sites. Winemaking is traditional, no cold soaks, whole cluster ferments, and long elevage.
