PIKE ROAD WINES



2024 Pinot Gris

How we make our Pinot Gris

The fruit we source for our Pike Road Pinot Gris is hand-picked and gently pressed. The juice is cold fermented in small stainless steel tanks to preserve its delicate aromatics, then finished with a screw-cap so the wine tastes as fresh as the day it was bottled.

Pike Road Pinot Gris is made from 100% Willamette Valley fruit, sourced from over a dozen trusted vineyard partners and from our own estate vineyards. We believe this "multi-vineyard" approach results in a more complex, flavorful wine.

The 2024 Vintage

The 2024 vintage in the Willamette Valley was a near perfect setup with well-paced, idyllic conditions for a great vintage of classic Willamette Valley wines. Winter and spring were wetter than average with budbreak occurring in mid-April. The growing season started cool and mild with steady vine growth into June, when some rains during bloom naturally lowered yields for us. July and August were punctuated by several short-lived heat-spikes. Thankfully, the hottest temperatures occurred during the green phase of fruit maturation, while clusters are sunburn resistant. Toward the end of the growing season, a late August drizzle left the vines clean and refreshed, ripening a moderate quantity of beautiful fruit. Great fall conditions allowed for a slower pace than typical. The timing of harvest was close to our historic average, but within a longer window contributing to great hang-time. Expect concentrated, fruit-forward wines with great complexity.

Details:

Retail: \$17 T.A: 5.3 Cases: 4130 pH: 3.26

AVA: Willamette Valley Alcohol: 13.5% v/v

100% Stainless Steel Fermented

With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.

