LEMELSON
VINEYARDS

2017 TIKKA'S RUN PINOT GRIS

WILLAMETTE VALLEY – 12/750ML

VINIFICATION

HARVEST DATES:
September 30, 2017

FERMENTATION NOTES:
100% whole cluster pressed; 65% tank fermented and
35% fermented in neutral oak barrels

AGING:
6 months on full fermentation lees

ALCOHOL: 13.5% alc./vol.

VINEYARD:
Certified organic by Oregon Tilth: 40% Wascher Vineyard with
Willakenzie sedimentary soil at around 300 feet elevation and
60% Chestnut Hill Vineyard with Jory volcanic soil at 900+ feet elevation

YEASTS:
Indigenous

WINEMAKER'S NOTES:

Tikka was Eric Lemelson's Great Pyrenees dog who loved to patrol the perimeter of our Pinot gris vineyards. This wine is a tribute to her. Tikka's Run Pinot gris is sourced from Wascher Vineyard (a lower elevation site) and Chestnut Hill Vineyard (a higher elevation site). Both sites have very different microclimates and soil types which makes for unique growing conditions and distinctive wine characteristics that work very well with each other once blended.

The wine has bright pear, lemon peel, melon and white flower notes that go into a long, mineral and citrus-driven finish. A good fraction of this wine was barrel fermented, which really helps round out the richness of the wine and bring it into balance with the wine's crisp, acidic backbone.

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