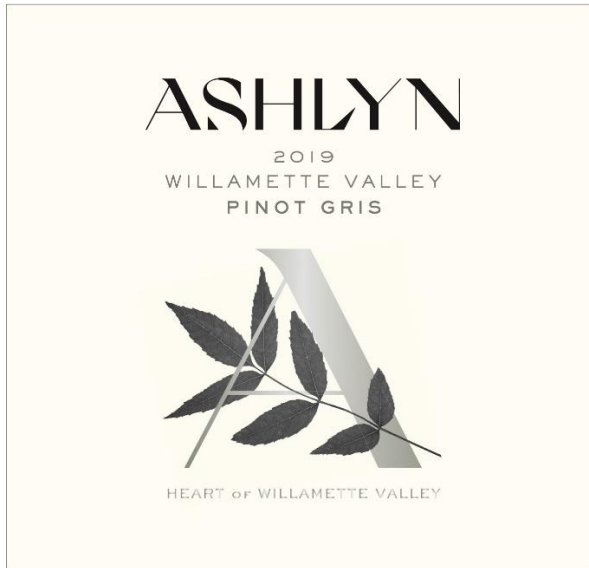


# the wine trust

HERITAGE • TRADITION • CRAFT



## Ashlyn (Pacific Rim) Background

**Owner:** Pacific Rim Winemakers / Mariani family

**Country:** United States / Oregon / Willamette Valley

**Founded:** 1992

**Annual Production:** 15,000cs

**Description:** Pacific Rim Winemakers is a Washington-based winery owned by the Mariani family (owners of the import firm Banfi Vintners). The winery was originally founded by Randall Grahm of Bonny Doon fame. While the winery originally specialized in Riesling from eastern Washington, it has since expanded both in terms of varietals and geography and now encompasses terroir-driven projects such as Willamette Valley's Ashlyn.

## Wine Notes – 2019 Ashlyn Willamette Valley Pinot Gris

The name 'Ashlyn' is derived from the ancient Gaelic word "aisling" which means 'dream' or 'vision' and refers to a very specific type of vision - once dreamt, the dreamer can never be content again. Ashlyn Pinot Gris is grown and produced in the heart of Oregon's famed Willamette Valley and is carefully overseen by experienced local winemaker Bryan Croft. Sourced from low-intervention, hand-harvested grapes which are whole-cluster pressed, the wine is a clear, pale melon in color with sweet, light aromas of pear and honeysuckle. Crisp green apple, citrus zest, and acidity brighten on the palate, rounded out with a lingering, honey finish. Refreshing, sunny, and satisfying, this Pinot Gris embodies the best of the Willamette Valley.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Gris
<b>Vineyard Region:</b>	Willamette Valley
<b>Production Volume:</b>	~500 cases
<b>Vineyard Characteristics:</b>	Marine sedimentary and volcanic soils, south / southwest / west-facing sloping vineyards at 2-25% grade, 17 year old vines
<b>Winemaking / Vinification:</b>	Hand-harvested grapes, 100% whole-cluster pressed, fermented in 1000-3000 gallon stainless steel tanks 3-6 weeks. Select yeast Aged 9 months in 80/20 stainless steel/neutral oak ovals and casks, 4-5 months on lees, immediately released after aging. Light bentonite fining, cross-flow filtration.
<b>Residual Sugar:</b>	6.0
<b>Acidity:</b>	5.4 g/L
<b>Alcohol / Volume:</b>	12.2%