



## About Pearce – Predhomme...

*Pearce Predhomme is a collaboration of like-minded individuals from around the globe. Founded with a mission to build and import wines from our favorite appellations while offering an unequaled value/quality ratio for the sommeliers & wine buyers in Ontario.*

*Our 2015 Yamhill-Newburg Pinot Gris reflects the terroirs of the Willamette Valley, most notably the Yamhill-Carlton District. We strive for a pure, honest example of Willamette Pinot Gris, with as little intervention as possible.*

## Première Cuvée Yamhill-Newburg Pinot Gris 2015

### Viticulture

Vine Age	12-24 years old
Vineyard Sources	Yamhill-Carlton District & Eastern Willamette
Soils	Alluvial & Willakenzie, flat gradient
Yields	Average 3.2 tonnes per acre
Viticulture Techniques	Scott Henry, conventional farming Clone 108

### Viniculture

Harvest	October 15 through October 28
Brix	22 degrees brix, no chaptalization
Alcohol	13.3%
Elevage	Stainless steel
Viniculture techniques	pressed, chilled, rack from gross lees in 24 hours. Stainless ferment, 2 weeks aging in stainless
Bottling Date:	Jan 20
Free SO2:	27ppm at bottling
pH:	3.30
CO2:	1000ppm
Consulting Oenologist:	Bruno Corneaux

### Tasting Note

Brilliant straw colour, youthful, medium intensity aromas of white peach, stonefruit, green apple & citrus. Bright acidity & freshness on the palate, round mouthfeel, & refreshing. Distinctly Oregonian; a clean, fresh, & refreshing style of Pinot Gris.

Licensee Price 23.95 + hst  
Sommelier / Trade only