

b² Willamette Valley Pinot Gris

Color: Light pale straw

Aroma: Creamy fruit cocktail,
slight citrus and wild rose.

Middle Palette: Soft but crisp acid
profile, tropical and citrus notes
with excellent mouthfeel.

Finish: Lingering honey, orange
and cream components.

Pairings: Dungeness crab, salmon,
and most all seafood. Great with
oyster shooters combined with
spicy cocktail sauce.

Wine Chemistry: 12.0% Alcohol,
0.2% Residual Sugar, 3.4 pH, 6.1
Total Acid

Winemaker: Greg Sothras
2,000 cases produced

