

GREENWING®

2025 WILLAMETTE VALLEY PINOT GRIGIO

In Oregon's Willamette Valley, the cool Pacific breeze and rich volcanic soils produce wines of unmistakable character. This cool-climate terroir is ideal for Pinot Grigio - allowing the fruit to ripen slowly, building freshness and depth. Greenwing Pinot Grigio captures the valley's natural elegance with layered notes of citrus and clean, mineral finish

Renowned New York artist Nicolas V. Sanchez illustrated the label's feather from a green-winged teal duck, indigenous to the Pacific Northwest.

VINTAGE NOTES

2025 turned out to be a much drier and warmer year than usual, one of the driest growing seasons the region has seen in decades. Bloom came early and fast, and ripening followed right on schedule. Many vineyards picked in late August or early September, with harvest windows tightening across the valley. Despite the drought pressure, the fruit came in looking clean and concentrated, with small berries and balanced chemistry. Some blocks showed a bit of uneven ripening, but overall quality was strong. Compared to the elegance of 2024, 2025 delivered wines with more structure and power, still distinctly Oregon, but with a bit more structure and depth.

WINEMAKING NOTES

This vibrant Pinot Grigio opens with aromas of white peach, red apple, and lemon zest, lifted by a delicate touch of honeysuckle. The palate is driven by crisp acidity and bright minerality, delivering a clean, refreshing expression that carries through to lingering notes of stone fruit and lemon curd on the finish. Expressive and refined, it strikes a perfect balance between freshness and finesse, making every sip feel bright and alive.

WINEMAKING

APPELLATION	Willamette Valley
VARIETAL COMPOSITION	96% Pinot Grigio, 4% Pinot Blanc
OAK PROFILE & AGING	Aged 3 months in stainless steel tanks
ALCOHOL	13.5%
PH	3.35
ACIDITY	0.49 g/100 ml
RESIDUAL SUGAR	2.6 g/L



THE DUCKHORN PORTFOLIO



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