



# CELLAR SELECTS

# 2026

CELLAR SELECTS

## A Covey of Pinot Gris

THESE REFRESHING WINES ARE SURE TO DELIGHT



**King Estate Winery 2024 Artisan Series Pinot Gris, Willamette Valley**

Aromas reminiscent of walking along a stream filled with wet stones combine with honeycomb and floral notes of honeysuckle and orange blossoms. A generous entry presents flavors of mandarin oranges joined by pleasant minerality and honey notes from the nose. It is wonderfully balanced with a persistent mandarin orange peel conclusion. **\$20**

PANEL PICK!



**Foris Vineyards 2022 Pinot Gris, Rogue Valley**

Heady honeysuckle aromas unite with slate, tangerine and toasted hazelnuts. Bright and tart, this wine expertly weaves flavors of jasmine flowers with the tartness of lemon curd and citrus rind. Acidity skillfully walks a tightrope, contributing additional finesse and a lingering finale with ample almond notes. **\$17**



**Del Rio Vineyard Estate 2023 Pinot Gris, Rogue Valley**

A summer bouquet in a glass! Floral aromas of jasmine, white lily, orange blossom and honeysuckle flowers join in joyful harmony. A round, full mouthfeel introduces flavors of lemon zest and hints of almond with honeysuckle on repeat. Racy, refreshing citrus notes add complexity to the bright, tart finish. **\$21**



**Reustle Prayer Rock Vineyards 2023 Estate Selection Pinot Gris, Umpqua Valley**

This wine intrigues with a complex nose of honeydew melon, freshly baked bread and a summer rain shower. Enveloping the palate with a broad, luscious mouthfeel, it delivers a refreshing blend of flavors: white grapefruit, honey and lemon curd. Rich and creamy, the tenacious, honeyed finish continues to charm until the final drop. **\$29**



**St. Innocent Winery 2023 Grauburgunder Pinot Gris, McMinnville**

This copper-colored, skin-contact Pinot Gris supplies fruity aromas of strawberry, raspberry and dandelions. Possessing layers and texture with flavors of candied peaches, Cara Cara oranges and mandarin orange segments, this off-dry wine is both distinct and versatile. Culminating into a delicate, sweet strawberry ending, it becomes more memorable with each sip. **\$32**

23 WINES EVALUATED

Wineries: Want to see your brand on this page? Submit your wines to OWP, no fee. For details, email Michele Francisco at michele@oregonwinepress.com. Requirements: Wine must be: 1) Produced by an Oregon winery (wineries from Washington side of Columbia Gorge AVA or Washington side of Walla Walla Valley AVA also allowed); 2) Currently available to consumers. Selection process: Led by a wine industry expert, the OWP tasting panel selects wines based on overall quality within their respective categories. Recommended wines are selected using a double-blind method and a multipoint ranking system for appearance, aroma, taste, balance and finish. To the best of our knowledge, they are currently available in the marketplace.

**FEB**

Syrah, Tempranillo, Grenache, Gamay Noir, Trousseau, Pinot Meunier, Mourvèdre, Baco Noir, Dolcetto, Nebbiolo, Barbera, Maréchal Foch, Tannat, Mencia, Sangiovese, Lagrein, Cunoise, Cinsault, other non-Bordeaux red varieties and blends. \* (+SPK)

SUBMISSIONS DUE: NOVEMBER 18 (TUESDAY)

**MAR**

Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, Petit Verdot, Carménère, other Bordeaux varieties and blends. \*\* (+SPK)

SUBMISSIONS DUE: DECEMBER 16 (TUESDAY)

**APR**

Pinot Noir No. 1 (+SPK)

SUBMISSIONS DUE: JANUARY 20 (TUESDAY)

**MAY**

Pinot Gris (including skin-contact) (+SPK)

SUBMISSIONS DUE: FEBRUARY 17 (TUESDAY)

**JUN**

Rhône- and Loire-style whites and blends: Melon de Bourgogne, Viognier, Chenin Blanc, Marsanne, Roussanne, Sauvignon Blanc, Picpoul, Muscat, Grenache Blanc, Chasselas (+SPK)

SUBMISSIONS DUE: MARCH 17 (TUESDAY)

**JUL**

Rosé (+SPK)

SUBMISSIONS DUE: APRIL 21 (TUESDAY)

**AUG**

Riesling, Gewürztraminer, Grüner Veltliner, Müller-Thurgau, Sylvaner, Ehrenfelser, Kerner (+SPK)

SUBMISSIONS DUE: MAY 19 (TUESDAY)

**SEP**

Pinot Blanc, White Pinot, Auxerrois, Albariño, Aligoté, Vermentino, Arneis, Sémillon, other whites and blends \*\*\* (+SPK)

SUBMISSIONS DUE: JUNE 16 (TUESDAY)

**OCT**

Chardonnay (+SPK)

SUBMISSIONS DUE: JULY 21 (TUESDAY)

**NOV**

Pinot Noir No. 2

SUBMISSIONS DUE: AUGUST 18 (TUESDAY)

**DEC**

Sparkling, Dessert/Port-style, Fruit wines  
SUBMISSIONS DUE: SEPTEMBER 15 (TUESDAY)

**JANUARY: NO CELLAR SELECTS IN THIS ISSUE**

(+SPK) Varietal-specific sparkling wine accepted.

\*Blend must be at least 75% non-Bordeaux varietals.

\*\*Blend must be at least 75% Bordeaux varietals.

\*\*\*Excludes wines tasted in previous months.

## HOW TO SUBMIT WINE

### ELIGIBLE SUBMISSIONS

**Wine must be: 1)** produced by an Oregon winery (wineries from Washington side of Columbia Gorge AVA or Washington side of Walla Walla Valley AVA also allowed); and **2)** currently available to consumers.

### SUBMISSION PROCESS

For each varietal or type, **please send one submission (two bottles)** per brand.\* If more than one vintage is available, please send current release. Include **retail price**. **During months with multiple varietals, please do not send more than four varieties/ types per tasting.** Acceptable submission example: 2 bottles of one Pinot Blanc, 2 bottles of one White Pinot, 2 bottles of one Vermentino and 2 bottles of one White Blend.

\*Applies to wineries submitting more than one brand.

### DROP OFF/SHIPPING ADDRESS

#### Oregon Lithoprint

Attention: Cellar Selects OWP  
1315 N.E. Miller Street  
McMinnville, OR 97128  
(Monday-Friday 8 a.m. — 5 p.m.,  
Drop off, UPS or FedEx only)

### EVALUATION PROCEDURES

**1)** Submitted wine must be received by specific deadlines (see to the right) to be eligible for tasting. **2)** Submitted wines will be tasted, but some wines may be held and combined with others of the same type for future tasting. **3)** No negative reviews published. Feature column limited only to "Recommended Wines." **4)** Evaluations are conducted by an expert-led tasting panel using a double-blind method of selection.



QUESTIONS? Contact OWP Editor Michele Francisco  
503-687-1266 or [michele@oregonwinepress.com](mailto:michele@oregonwinepress.com)