



GLIDER

2025 PINOT GRIS



Crafted by Winemakers
Travis Maple & Marcus Miller

LOW-CAL | LOW-ALC
90 | **9%**
CALORIES | ALCOHOL

TECHNICAL DATA
9% Alcohol
3.37 pH
6.2 g/L TA
1,370 Cases

Produced in a Vegan Manner
No animal-derived fining agents used.

GLIDER SERIES

Inspired by our aviation heritage, Glider wines are crafted to be light, bright, and effortlessly enjoyable. Sourced from our family's estate vineyard in Washington State and thoughtfully produced with lower alcohol and fewer calories, they offer fresh aromatics, vibrant flavors, and a clean, crisp finish. Approachable and versatile, Glider wines are perfect for any occasion.

VINEYARD

Our estate vineyard in the Yakima Valley AVA benefits from abundant sunshine, warm days, and cool nights—ideal conditions for developing balanced, expressive fruit. Farmed using sustainable practices and certified Salmon-Safe and Sustainable WA, we steward our land with intentional care for soil and water, preserving its vitality for future generations. This mindful approach shapes the fresh, bright character that defines the Glider style.

VINTAGE

The 2025 growing season progressed steadily from bud break through harvest. Warm summer temperatures with minimal heat spikes supported even vine development and gradual flavor maturation. Fruit was harvested at optimal balance to preserve natural acidity and aromatic intensity. The resulting wines display purity of fruit and a vibrant, crisp structure.

WINEMAKING

Select Pinot Gris blocks from our estate vineyard were chosen for their expressive aromatics and naturally crisp structure, supporting a lighter style with lower alcohol and fewer calories. Fruit was harvested in the early morning on September 3 at 15.6° Brix to preserve aromatic integrity and minimize pinking risk. After hand sorting and gentle pressing, the juice was cold settled for 72 hours before fermentation. The wine was 100% stainless steel fermented at a controlled 61°F using a specialized Pinot Gris yeast to preserve freshness and vibrant fruit character. Fermentation continued for 22 days to complete dryness, with no malolactic fermentation, maintaining bright acidity and a clean profile. The wine rested on its lees with bi-monthly stirring for over two months to enhance texture before final settling, stabilization, and filtration for clarity and precision.

TASTING NOTES

Our 2025 Glider Pinot Gris is bright, refined, and refreshingly expressive, crafted with lower alcohol and fewer calories. Aromas of candied tangerine, fresh cantaloupe, honeysuckle, and hints of dried pineapple lift from the glass. On the palate, vibrant stone fruit flavors are complemented by delicate floral notes and subtle mineral undertones, creating balance and graceful texture. Nuances of kiwi zest and white peach carry through a clean, crisp finish supported by lively natural acidity. Best enjoyed well chilled now through 2035, with optimal maturity around 2031.

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CERTIFIED GRAPES

