



Varietal

100% Pinot Gris
100% Rogue Valley

Vineyards

40% Three Creeks Vineyard
38% Villa Novia Vineyard
16% Maple Ranch
6% Gerber Vineyard

Bottling Data

13.8% Alcohol
3.20 pH
6.8 g/L TA
0.45% Residual Sugar

Production

2856 Cases Produced
Bottled March 2008

Harvest Data(averages):

22.6 Brix
5.9g/L TA
3.27 pH

Vineyards: All of the fruit for this blend came from the Illinois Valley, where nestled between the Coast Range and the Siskiyou mountains the combination of altitude and the proximity to the Pacific Ocean has a pronounced cooling effect on the vineyards. Moderate yields, rocky, well-drained soils and an unusually cool growing season led to harvesting a little later than usual. Especially cool weather through the fall ripening season allowed for full flavor development at lower sugar levels and higher acidities, giving the wines a great balance of lively fruit flavors, zippy acidity and moderate alcohols.

Winemaking: In 2007 we choose to pick our Alsatian varieties fully ripened yet not as high in sugar as previous vintages and with a bit more acidity. The fruit was whole cluster pressed, cold settled and then racked to stainless steel tanks for fermentation. Fermentation starts off at cool temperatures to capture bright fruit attributes and finishes with warm temperatures to bring out a little more spice and improve texture and richness. Individual lots were then aged, sur lie (on the yeast sediment) in stainless steel tanks, for two months before being racked off the lees and blended.

Tasting notes: Leading aromas of citrus fruits are followed by scents of Fuji apple and Bartlett pear. Asian spices are common in our Alsatian varieties and are subtle yet evident in the nose and flavor profile. A little lingering residual sugar pumps up the fruit flavors and balances the vibrant acidity, leaving the finish crisp and dry. A great glass of wine as a summer sipper or as an accompaniment to a wide array of foods. (June 2008)