



Varietal

100% Pinot Gris
100% Rogue Valley

Vineyards

100% Estate Grown

Bottling Data

13.4% Alcohol
3.39 pH
6.6 g/L TA
0.32 % Residual Sugar

Production

2819 Cases 750 ml
258 Cases 375 ml
Bottled May 2009

Harvest Data (averages)

22.9 Brix
6/1 g/L TA
3.3 pH
9/29-10/7, 2008

Vineyards: All of the fruit for this blend came from our Estate vineyards in 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 a cool growing season produced exceptionally flavorful grapes. A relatively cool growing season also allowed the fruit to mature slowly with lively acidity and a little more intense flavor than usual.

Winemaking: Similar to the 2007 vintage, 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 five months before being racked off the lees and blended.

Tasting notes: Aromas of Bartlett pears predominate and are layered with tropical notes of guava and coconut. Asian spices are common in our Alsatian varieties and are subtle yet evident in the nose and flavor profile as hints of cardamom and ginger. Flavors of Kiwi and Casaba melons add freshness and provide a smooth transition to a crisp, clean finish punctuated by a distinctive minerality. This wine should start drinking very well by fall of 2009 and through 2010.

(June 2009)