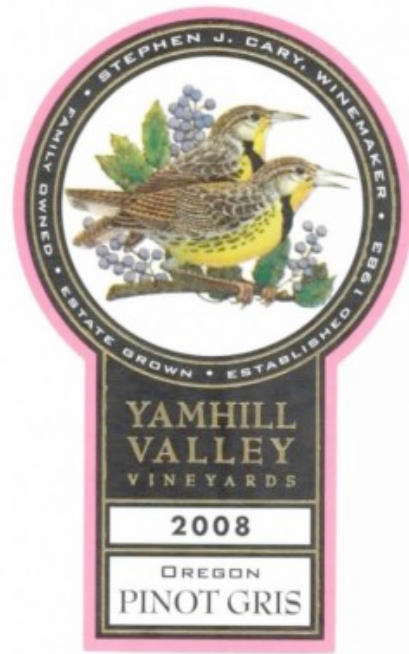


Yamhill Valley

Vineyards

2008 'Pinot Gris'



Winemaker

Stephen J. Cary

AVA

McMinnville

Vineyard Composition

100% Yamhill Valley Estate
Rainbow
Sequoia Grove

Harvest

Picked: Oct 15, 2008
Yield: 2.2 tons/acre
Brix: 22.7 - 23
pH: 3.17 - 3.28
TA: 5.9 - 8.25 g/l

Fermentation

100% Stainless Steel
Inoculated
Duration: 9-17 days
Partial Malo - Lactic

Aging

6 months

Bottling

May 6, 2009
Alcohol: 13.9%
Production: 900 cases

Vineyard

We are the oldest winery and the second oldest vineyard in what has recently been recognized as the McMinnville AVA. The unique thing about this subregion of the Willamette Valley is that eroded marine sedimentary soils dominate many of the vineyard sites. Most other Oregon vineyard areas are strongly influenced by volcanic soils, while our site consists primarily of marine sediments and heavy clay soils that produce a Pinot Gris with great intensity of flavor and crisp acidity.

Vintage

The 2008 growing season started off with a late bloom followed by mild spring like conditions, that adversely affected yields but this was our last concern for the entire growing season. Summer and early fall were warm and mostly dry, just the way we like it. By harvest the fruit was beautifully ripe without too much sugar so the alcohols were balanced and the concentration rich.

Winemaking

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted and lightly de-stemmed. The fruit was gently pressed and transferred to stainless steel tanks for fermentation. Bottled on May 6, 2009.

Tasting Notes

Our Pinot Gris has a certain racy character to it. Bright, 'sparky', crisp and with a wonderfully forward aroma of flowers and earth. On the pallet this Gris displays nice orange blossom, kiwi and tropical fruit flavors....Scantly clad but not smutty!