



Oregon Wines of Irresistible Value

2007 Pinot Gris
Data Sheet

Ingredients	100% Pinot Gris	
Vineyard	Andreas and Scharf Bros Vineyard	
Appellation:	Willamette Valley	
Winemaker:	Andreas Wetzel	
Viticulture:		
	Harvest	October 5-12, '07
	Measurements	Brix: 23.0
		T.A.: 7.2 g/l
		pH: 3.41
	Rootstock:	Self Rooted
	Practices:	Leaf pulling and cluster thinning
	Soils:	Bellpine and Willakenzie
	Slope:	Southern
	Trellis:	Upright Vertical
	Yield:	2.7 t/acre
Winemaking:		
	Fermentation:	Closed top fermentor
		45 days
		Temperatures < 55 degrees F.
		Yeast BM45 and BRL97
	Bottling:	May 3, 2007
	Measurements	Alcohol 13%
		PH 3.36
		SO2 < 31ppm
Production:	1010 cases	

Released: March 15th, 07

Notes:

This Pinot Gris is all about intensity! Bold flavors of green apple, pear, and lime are unabashed and inviting. A juicy beginning captures attention and lingers a long while with good fruit throughout. There are hints of orange peel and honeysuckle in the aroma. The citrus is there in the background as the wine rushes over your palate. A delicious Jolly Rancher hard candy flavor of green apple is a fantastic description for this wine. If you enjoy bold fruit flavor, citrus, and apples, then this wine will satisfy and delight you.