



WINE The 2003 A to Z Cascade Cuvée Pinot Gris is crafted from different wines selected and blended by A to Z from some of Oregon's best estates and was composed and bottled in early March 2005. A small portion of the wine did undergo partial malolactic fermentation for a creamy mouthfeel, but for the most part malolactic fermentation was blocked to retain bright acidity to balance the ripe character of the vintage. Fermented and aged in stainless steel and a small percentage of old French Oak barrels for 6 months, the wine is a great example of the 2003 Pinot Gris vintage in Oregon. 1,651 750 ml bottle cases were made.

TASTING NOTES Deep yellow gold, the wine's color only hints at its complex aromatics. Spice, acacia honey, lime blossoms, lychees in syrup, minerals, mango and quince are forward in the initial nose followed by white floral and peach nuances. In the mouth the ripeness of the vintage is shown with a concentrated texture and a strong mid-palate. Lush fruit is held together and balanced by crisp ripe acidity that leads to a long rich finish. This wine is a classic Oregon Pinot Gris and showcases the ripeness, concentration and succulent nature of the 2003 vintage.

WINERY Founded in 2001 by four friends from two families, Cheryl Francis, Sam Tannahill and Bill and Deb Hatcher. As a négociant, A to Z specializes in blending wines that achieve richness, harmony and complexity and express the essence of Oregon through each varietal.

VINEYARD The 2003 A to Z Pinot Gris is sourced from some of the finest vineyards and estates located throughout Oregon. The vineyards are grown mostly on southeast to southwest facing slopes in soils ranging from the dark red clay rich Jory to the yellow sedimentary Willakenzie. The long warm days and cool nights of Oregon allow Pinot Gris to ripen fully and beautifully.

VINTAGE The 2003 vintage was the most interesting harvest since 1997. The growing season can be summed up with one word: hot. Spring was warm so that budbreak and flowering progressed unimpeded to yield an abundant crop. Hot weather that lasted through most of harvest, which was accelerated by a hot east wind. Higher elevations and older vineyards ripened more slowly but generally harvest came on quickly. The clusters were perfect with more tropical and mango notes than normal. The slight dehydration of the grapes made for more concentrated flavors and, most importantly, an underlying ripe acidity making for a tremendous vintage.

