



**WINE** The 2003 A to Z Pinot Gris is crafted from over a dozen different wines selected and blended by A to Z from many of Oregon's best estates. The wine was composed and bottled in early April 2004. A variety of Pinot Gris clones and styles of winemaking are represented in this multidimensional blend. The creamy mouthfeel is a result of the partial malolactic fermentation undergone by a small portion of the wine. For the most part, malolactic fermentation was blocked to enable bright acidity to balance the ripe character of the vintage. Fermented and aged in stainless steel with 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. 9,300 full bottle cases were made. Large formats are available upon request.

**TASTING NOTES** Bright yellow gold with a nose redolent of grapefruit, mango and guava and hints of acacia, lime blossoms, lychee and mineral undertones, the primary aromatics leap from the glass immediately followed by honey, orange and peach nuances. In the mouth, a cascade of juicy, lush fruit is balanced by crisp acidity that leaves the senses begging for another sip. This wine is a classic Oregon Pinot Gris and showcases the ripeness, concentration and richness of the 2003 vintage.



OREGON  
WINE NEGOÇIANTS

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**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. Summer brought 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.