



WINE The 2004 A to Z Pinot Gris is crafted from many 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. Many Pinot Gris clones and styles of winemaking are represented as facets in this multidimensional blend. 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 2004 Pinot Gris vintage in Oregon. 8,700 750 ml bottle cases were made.

TASTING NOTES Bright pale yellow color hints of aromas redolent of citrus fruits, acacia and lime blossoms, lychee, minerals, honeysuckle, white peaches and nectarines. The flavors are focused and balanced with crisp ripe acidity and concentrated fruit. The finish lasts forever and at the end is clean, crisp and inviting. This wine is a classic Oregon Pinot Gris and showcases the ripeness, concentration and succulent nature of the 2004 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 2004 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 2004 vintage was anything but typical. The spring was early and warm. However, rain during flowering resulted in the worst shatter Oregon has experienced for years bringing very low yields, about half of normal. A hot summer seemed to promise an early harvest and for a small portion it did before the weather turned cold and rainy. Luckily the rain did not last for long and we were able to harvest well into October under beautiful skies. The wines from this vintage will be classical Oregon.

