

2006

OREGON PINOT GRIS

TASTING NOTES

Yellow gold with beautiful emerald highlights, the initial aromatics are redolent of ripe citrus fruits, acacia flowers, tropical fruits (mango, papaya and kiwis) and lychee. With more time in the glass powdered sugar, honeysuckle, nectarine and pineapple notes all add to the overall aromatic complexity. The concentrated attack is balanced by ripe acidity that gives classic Oregon Pinot Gris proportions to the wine. The unctuousness of the mid-palate is buttressed by a juiciness that gives definition and focus. The finish rolls seamlessly off the mid-palate and is perhaps the longest of any Pinot Gris we have yet produced. The lasting impression is a wine of great power, richness and length balanced by ripe acidity and structure. The 2006 A to Z Pinot Gris will drink wonderfully of the next 2 years.

WINE

The 2006 A to Z Pinot Gris is blended from over 18 different lots of wine, all either produced by us or made for us under our direction from grapes we purchased. 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 for six months and bottled in May 2007. This wine is a great example of the 2006 Pinot Gris vintage in Oregon. 23,394 cases - 750 ml bottle cases were made.

VINTAGE

The 2006 Oregon growing season started late and wet necessitating more sprays than normal to keep the mildew at bay. Great weather for flowering set the largest crop that we have seen in a few years thankfully due to increased clusters not increased cluster or berry size. A gorgeous summer heated dramatically in June and July, but cooled appreciably in August to begin a soft slow slide into harvest. Whites benefited from a bit of rain taking their time to retain beautiful acid/ripeness balance.



OREGONICALLY GROWN™
A to Z