

2007

OREGON PINOT GRIS

TASTING NOTES

Bright yellow with deeper gold, ripe-wheat flashes, the 2007 Pinot Gris has aromas of lychee, white flowers, guava, minerals, lemongrass, spice and orange blossoms. With some air, the nose really springs to life and offers deeper peach, Meyer lemon, blood orange and fresh white tea aromatics. Impressively concentrated on the attack, the wine is juicy and fresh, but at the same time walks a tightrope between hedonism and restraint. There is great richness and concentration in the whole wine from start to finish on the palate, but ripe acids give the richness focus and definition. The length of the wine is spectacular and finally finishes bright, crisp and clean, with a lingering Satsuma citrus note that lasts and lasts.

WINE

The 2007 A to Z Pinot Gris is blended from over 16 different lots of wine. For the most part, malolactic fermentation was blocked. Fermented and aged in stainless steel for four months and bottled in March 2008. This wine is true to vintage with bold aromatics and a pleasing palate. 31,000 – 750 ml cases were made.

VINTAGE

A wet damp spring necessitated more sprays than normal to keep mildew at bay in a challenging year. We had great weather for flowering and set a good crop in the Willamette Valley although the Southern Oregon crop was smaller and had a reduction in cluster and berry size. Harvest was difficult with slow picking around storms. For those who kept up with the summer's challenges, contained the disease pressure and waited to pick, there was little rot and some high brix levels in the vineyards. We closed out the harvest in the Willamette Valley on Halloween. Southern Oregon was a different story with great weather and a slow even ripening of epic importance even besting the great 2006 vintage.



OREGONICALLY GROWN™
A to Z