

MAHONIA VINEYARD



ALC. 13.0% BY VOL.

Pinot Gris
2013

WILLAMETTE VALLEY OREGON

2013 PINOT GRIS TECHNICAL DATA

Grape Type: Pinot gris

Clones: Colmar 146 & 152

Soil Type: Jory / Nekia

Appellation: Willamette Valley

Harvest Date: September 2013

Harvest Statistics:

Brix: 22.0°

PH: 3.09

T.A.: 6.8 g/L

Alcohol: 12.5%

Bottling Date: April 2014

Cases Bottled: 275

Release Date: April 2014

Winemaker: Chris Berg

2013 VINTAGE NOTES

The 2013 growing season will be remembered for its deceptiveness. The season began strong with bud break and flowering nearly two weeks ahead of 2012, followed by a warm relatively dry summer. On September 12th we harvested a special block of Pinot noir to be used exclusively for our Rosé of Pinot noir. And then, rain. And birds. Then more rain. Inches of rain — the remnants of a typhoon in Japan, apparently. We began to fear that the balance of the vineyard was in jeopardy. Then... just in time... the sun came back out and stayed, allowing the final clusters to achieve optimal ripeness for the fruit-forward style of wine we strive to produce. And despite the chaotic swings in climate and emotions we experienced in the vineyard, we managed to produce some of the most balanced and integrated wines we have seen in years.

STORAGE

Store horizontally in a dark, temperature-controlled area: between 40° and 65° is best. Ideal serving temperature is 50° - 55°.

TASTING NOTES

Aromas of fresh cut hay, white flowers and a tinge of pine captures the delicate elegance of our site's unique terroir. A multi-layered wine exhibiting notes of green tea leaves and flower blossoms. The silky texture lends to a very lengthy finish.

WINEMAKER'S NOTES

The 2013 Pinot gris was fermented at cellar temperature in stainless steel tanks for 14 days using only native yeasts. The wine was then aged for 9 months in stainless steel barrels. Prior to bottling, the wine was racked, cold stabilized and lightly filtered.

PAIRING SUGGESTIONS

Pinot gris pairs nicely with seafood, light pastas and cheese and cracker combinations. Since this wine is fairly acidic itself, avoid pairing with foods that have high acid contents, like citrus fruits or tomato-based recipes.

