

## PINOT GRIS

2007 Vintage

Our Price: \$15.00

**85 points** *Wine Enthusiast*

**Silver Medal** *American Wine Society*



### Tasting Notes:

Light lemon in color with apple and melon notes in the nose. Pear, almond and mineral flavors are well integrated with a fresh balance and a clean finish.

### Ratings:

85 in *Wine Enthusiast* (Feb 2009)

83 in *Wine Spectator* (Oct 2008)

### Awards:

Silver - *American Wine Society* (Nov 2008)

Bronze - *Riverside International* (May 2009)

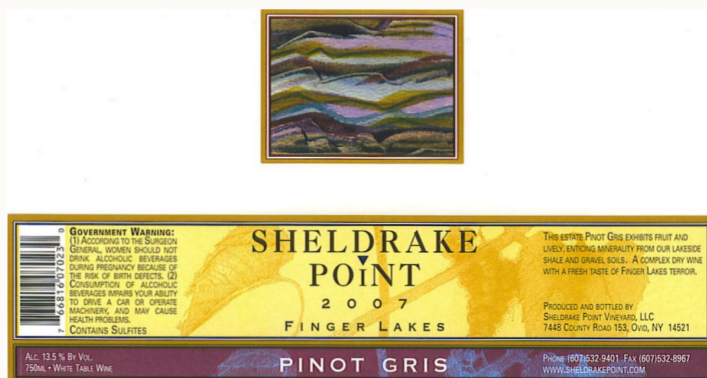
### Winemaker Notes:

On September 26, 2007 14 tons were harvested from a three-year old block (20.2 Brix, 4.9 g/L Ta, 3.24 pH). Following pressing, the juice was settled cool at 40F. The juice was chaptalized to 22 Brix, inoculated with Epernay II (smaller lot) and D47 (larger lot) and fermented cool at 65 F. On October 1, 2007 six tons were harvested from ten-year old vineyards (23.6 Brix, 6.4 g/L Ta, 3.34 pH) and pressed as whole clusters. The juice was settled at 40F after pressing. The wine was fermented cool at 64 F with D47 yeast. Technical adjustments included SO2 addition, cold and heat stabilization, and the addition of ascorbic acid to prevent atypical aging and filtration. The blend was assembled on March 19, 2008.

### Food Pairing:

A lovely un-oaked wine that will pair well with a wide variety of foods.

<b>Vintage:</b>	2007
<b>Wine Type:</b>	White Wine
<b>Varietal:</b>	Pinot Gris
<b>Appellation:</b>	Finger Lakes
<b>Harvest Date:</b>	9/26/2007
<b>Acid:</b>	5.7 g/L
<b>pH:</b>	3.34
<b>Bottling Date:</b>	4/2/2008
<b>Residual Sugar:</b>	0.1%
<b>Alcohol %:</b>	12.9%
<b>Production:</b>	770 cases



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