

SEVEN HILLS

PINOT GRIS



Oregon

2009

ALCOHOL 13.8% BY VOLUME

PINOT GRIS 2009/Oregon

Vineyards: 100% Melrose Vineyard, Umpqua Valley

Grapes: 100% Pinot Gris, hand-picked

Vintage Season: warm, dry, fully mature season

Vinification: Stainless, Chanson yeast, 10% new
French Oak contact

Time in Cellar: bottled March 2010

Aroma: Ripe pear, mint, vanilla, hint of butterscotch

Taste: Bright, warm, ripe pear, spearmint, clean finish

Alcohol: 13.8%

Lot size: 1570 cases

WINEMAKER'S NOTES

Our hand-picked, single-vineyard Pinot Gris fruit is whole-cluster pressed after picking to preserve fruit character and a fresh mouth feel. We ferment with Chanson yeast in stainless steel, adding just enough time in French oak to complement the fruit. The wine is lemon-straw in color with aromas of ripe pear, mint and vanillin, and a hint of butterscotch from the oak. The wine is dry, but has a bright, sweet fruit palate made more interesting by notes of spearmint by mouth. The finish is clean and warming. Pinot Gris is a delightful match with seafood and a variety of lighter dishes. It also makes a great pre-dinner glass of white wine. I like to drink Gris within a couple of years of the vintage, but this wine is styled to show well at release.

Casey McClellan / Winemaker

212 North Third Avenue • Walla Walla, WA 99362
Tel: (509) 529-7198 / Fax: (509) 529-7733
www.sevenhillswinery.com

SEVEN HILLS