

# MAHONIA VINEYARD



*Mahonia aquifolium*  
Oregon Grape

*Pinot Gris*

2007

ALC. 12.5% BY VOL.

WILLAMETTE VALLEY • OREGON

## 2007 PINOT GRIS TECHNICAL DATA

Grape Type: Pinot Gris

Clones: Dijon 146 & 152

Soil Type: Jory

Appellation: Willamette Valley

Harvest Date: September 2007

Harvest Statistics:

Brix: 24°

PH: 3.49

T.A.: 6.09 g/L

Alcohol: 12.5%

Bottling Date: May 2008

Cases Bottled: 21

Release Date: November 2008

### 2007 VINTAGE NOTES

Considered a milestone Oregon vintage by many. Bloom occurred in early May, and the summer was long and unusually warm, followed by cool finishing temperatures in September. An abundance of fall rain delayed harvest slightly, but vineyards with lower yields received balanced and elegantly ripened fruit. Great colors and ripe tannins combine with layers of complex and subtle flavors to produce beautifully balanced, racy whites and elegantly structured reds.

### TASTING NOTES

A bright, full-bodied wine with mineral notes, citrus fruit and spice flavors. Beautiful balance in the mouth, with very full body and creamy texture on a fulcrum of vibrant acidity. Though dry, the creaminess gives an impression of sweetness. The result is a vibrant, powerful wine with complex aromas and a long, flavorful finish.

### WINEMAKER'S NOTES

The vines were cropped at 2 tons per acre to create a full-bodied wine with depth and structure. The fruit was fermented in equal parts stainless steel drums and neutral French oak barrels with no malolactic fermentation.

### SERVING SUGGESTIONS

Pair with bacon-wrapped seared diver scallops, or serve with a light fruit and cheese plate.



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