

MAHONIA VINEYARD



Mahonia aquifolium
Oregon Grape

Pinot Gris

2008

ALC. 12.5% BY VOL.

WILLAMETTE VALLEY • OREGON

2008 PINOT GRIS TECHNICAL DATA

Grape Type: Pinot Gris

Clones: Dijon 146 & 152

Soil Type: Jory

Appellation: Willamette Valley

Harvest Date: October 2008

Harvest Statistics:

Brix: 22°

PH: 3.25

T.A.: 7.7 g/L

Alcohol: 13.8%

Bottling Date: May 2009

Cases Bottled: 19

Release Date: November 2009

2008 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.

TASTING NOTES

A bright, medium-bodied wine with mineral notes, citrus fruit and spice flavors. Aromas of apple, pear, citrus, and orange blossom persist through to a clean, crisp palate with subtle notes of vanilla.

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. The result is a vibrant, powerful wine with complex aromas and a long, flavorful finish.

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.



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