



PINOT GRIS Willamette Valley 2008

WINE BACKGROUND

- Pinot gris originated in Burgundy, like the other members of the Pinot family, and has had a long history all over Europe. In recent times, versions from Alsace and northern Italy have been the best known.
- Oregon winegrowers introduced Pinot gris to New World viticulture and in 40 years the variety has become the principal white wine of Oregon. Adelsheim Vineyard was one of the very first producers of this variety outside of Europe.
- With this wine, our 25th vintage, our experience shows – we've long been acknowledged as producing a reference standard for the "Oregon style".

GROWING SEASON

- The 2008 growing season began slowly with a cooler than normal spring for the months of March and April. Buds began to open around April 26th, giving the growing season a bit of a delayed start.
- Temperatures picked up considerably in May and the vines accelerated shoot growth, but bloom was still slightly later than normal.
- The favorable conditions surrounding bloom near the end of June continued well into August. Veraison became apparent in mid-August, followed by gorgeous ripening conditions in September.
- Hand picking began October 6th and continued to October 18th, allowing the fruit to fully ripen and bask in what could be called a textbook Indian summer for Oregon.

VINEYARDS

- In the 2008 vintage, the grapes used for our Pinot gris came from 10 different vineyards, six of which are estate vineyards.
- One of the estate vineyards is Quarter Mile Lane Vineyard, which includes one of the very oldest plantings of this variety in the New World.

WINEMAKING

- The grape picking decision is based on flavor and phenolic development, supplemented with lab results.
- We gently press the whole clusters to limit the extraction of skin and seed tannin into the juice. We then choose a variety of cultured yeasts to bring forth different aspects in the range of flavor possibilities.
- A slow, cool fermentation helps retain the primary fruit esters. For enhanced textural richness, about 10% was fermented - but not aged - in older, neutral French oak barrels. A very small amount went through malolactic fermentation.
- The wine was bottled on April 14 - 16, 2009.

"Crisp, bright flavors have always been the hallmark of Adelsheim Pinot gris. In this 2008, you'll find hints of papaya, apples and pears. It pulls off the difficult feat of providing a gentle creaminess that lends a rich, mouth-filling texture and long finish, yet still impressing as a wine that's crisp and clean. Try it with mildly spicy foods (such as ceviche), not so mildly spicy Thai cuisine, rich fish entrees, and even classic oven-roasted fowl."

Dave Paige, Winemaker



Technical Information

Alc: 13.8% by vol
pH: 3.10
Production: 4298 cases (750 ml)
399 cases (375 ml)

