

SEVEN HILLS

PINOT GRIS



Oregon

2010

ALCOHOL 13.5% BY VOLUME

PINOT GRIS 2010/Oregon

Vineyards: 100% Melrose Vineyard, Umpqua Valley

Grapes: 100% Pinot Gris, hand-picked

Vintage Season: Cool, low crop, later season

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

Time in Cellar: Bottled March 2011

Aroma: Citrus, spearmint, vanillin, hazelnut

Taste: Sweet bright citrus, spearmint, clean brisk finish

Alcohol: 13.5%

Lot size: 1000 cases

WINEMAKER'S NOTES

Our hand-picked, single-vineyard Pinot Gris fruit is whole-cluster pressed after harvest to preserve fruit character and a fresh, clean mouth feel. We ferment with Chanson yeast in stainless steel, adding just enough time with French oak to complement the fruit. The wine is light lemon gold in color with aromas of ripe citrus, spearmint, pear and fresh hazelnut. There's a hint of vanillin from the oak. The wine is dry, but has a bright, sweet citrus palate made more interesting with a touch of spearmint by mouth. The finish is clean, brisk and fruitful. 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, and this wine is styled to show well at release.

Casey McClellan / Winemaker

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