

SEVEN HILLS

PINOT GRIS



Oregon

2007

ALCOHOL 13.5% BY VOLUME

PINOT GRIS

2007 / Oregon

Vineyards: Primarily Melrose Vineyard in the Umpqua Valley

Grapes: 100% Pinot Gris, low yield site

Vintage Season: Cooler, extended hang time

Barrels: 10% new French Oak contact

Time in Cellar: Bottled March 2008

Aroma: Citrus, spearmint, pear, hazelnut

Taste: Crisp, pear and citrus clean finish

Alcohol %: 13.7

Lot Size: 1950 cases

WINEMAKER'S NOTES

Hand harvested, low yield fruit from an older site in the Umpqua's cooler marine-influenced climate define this ripe Pinot Gris with bright acidity. Whole-cluster pressed and fermented on Chanson yeast in stainless steel. The wine shows a brilliant lemon-straw color. The aroma and palate are of citrus, pear, spearmint and fresh-cracked hazelnut. Subtle sweet oak spice and vanillin round out the profile. Finished dry, there is an intense fruitiness promoting a harmony with the crisp finish. Should age well over the next two years, maturing in the next 9 to 12 months. A perfect match with seafood of all types, and refreshing on its own as well.

CASEY MCCLELLAN / WINEMAKER-OWNER

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