

SEVEN HILLS

PINOT GRIS



Oregon

2008

ALCOHOL 13.5% BY VOLUME

PINOT GRIS

2008 / Oregon

Vineyards: 100% Melrose Vineyard,
Umpqua Valley

Grapes: 100% Pinot Gris, low yield state

Vintage Season: Cooler, extended hang time

Vinification: 10% New French oak contact

Time in Cellar: Bottled March 2009

Aroma: Citrus, spearmint, pear, hazelnut

Taste: Crisp, ripe pear and citrus, clean finish

Alcohol %: 13.7

Lot Size: 2100 cases

WINEMAKER'S NOTES

Our Pinot Gris is whole cluster pressed immediately after picking to preserve the delicate flavor of the fruit. We ferment with Chanson yeast in stainless steel with 10% of the lot having French oak contact. The wine is a brilliant lemon-straw color with aromas of citrus, pear and spearmint. The palate echoes the nose showing pear and hazelnut accented with citrus notes. Finished dry, there is an intense fruitiness promoting a harmony with the crisp finish. This wine should age well over the next two years, maturing in 9-12 months.

CASEY MCCLELLAN / WINEMAKER-OWNER

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