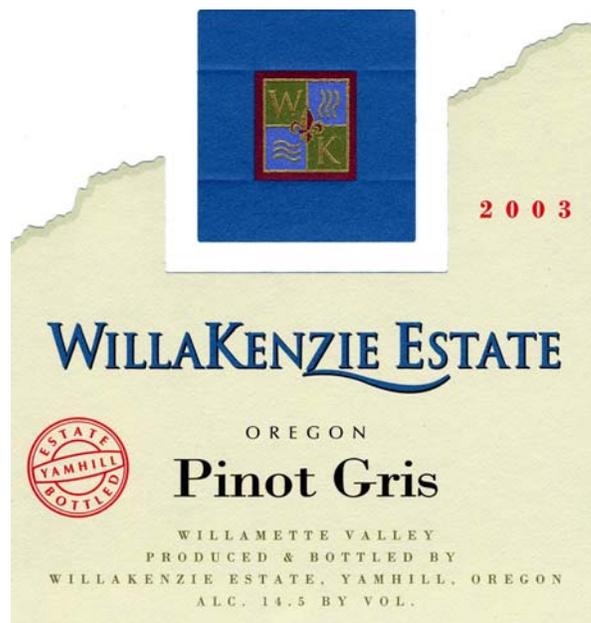


# 2003 Estate Grown Pinot Gris

Varietal: 100% Pinot Gris  
Appellation: Willamette Valley  
Yamhill County  
Production: 3865 cases  
Retail: \$18.00



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## VINTAGE

The 2003 growing season was very unusual for Oregon. It started with a mild, very wet spring, but the rains stopped in mid May, and the rest of the growing season was abnormally dry with little or no rain until October 7. There was a heat wave in June followed by a warm, dry summer, and then an unusually warm second half of September with temperatures reaching 95° F on September 27. Since the vines set a very good crop, we had to drop fruit to achieve our target yields, which are at the same level as the Burgundy Grand Crus. We irrigated the vines several times during the summer and early Fall to keep them in top condition. The September heat spike compressed the harvest time from a typical 3 weeks to just eleven days, with all the blocks maturing within a short time window. The sugar levels were quite high, nothing below 24° Brix, but we managed to maintain a high level of acidity with ripe tannins. We started harvest on September 25 and finished on October 5, with grapes showing incredible levels of color and concentration. 2003 will go on record as another great vintage for Oregon.

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## VINEYARDS

WillaKenzie Estate has eighteen acres of Pinot Gris, planted in 1992, 1993, and 1995. The vines are planted at 1200 vines/acre, running north to south, to allow for maximum sun exposure. All the vineyards are planted on Willakenzie soil, known for its excellent drainage. The clones used are Pinot Gris clones from the Alsace region of France, grafted onto phylloxera-resistant rootstocks and trained into an upright, double guyot trellising system. The Pinot Gris plants have now established a great balance, carrying a consistent crop of around 2.5 to 3 tons/acre.

*Yield: 2.7 tons/acre*

*Brix: 24.8*

*TA: 7.0*

*pH: 3.30*

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## WINEMAKING

We timed our harvest based on taste and physiological maturity. Our goal is to let the vines fully express the fruit qualities that are characteristic of the varietal. In our gravity-fed winery, we made the 2003 Pinot Gris in a rich and complex Alsatian style. We pressed whole clusters, and after cold settling of the juice, inoculated with yeast from the Alsace region, chosen to enhance the fruit's aromatics. We fermented in stainless steel tanks slowly and at low temperatures to optimize the freshness and subtlety of the fruit.

*Alcohol: 14.5 %*

*pH: 3.4*

*TA: 5.1*

*Residual sugar: 0.8%*

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## TASTING PANEL COMMENTS

The aromas of the 2003 Pinot Gris are heady and fragrant with scents of pear, papaya, lime, and rose blossom. On the palate, the impression is full and round, with flavors of peach, apricot and ripe grapefruit, and an excellent balance between sweetness and crisp acidity. Surprisingly both rich *and* fresh, the wine shows great intensity and vibrancy now and will cellar well over the next three years. Recent tastings of previous vintages of our Estate Pinot Gris confirm this wine's aging potential. Served well-chilled, this Pinot Gris is an excellent match for grilled fresh salmon, shellfish in cream sauce, curries and Asian foods. Try it also with a rich, blue cheese like Stilton, or just by itself as a refreshing aperitif.