

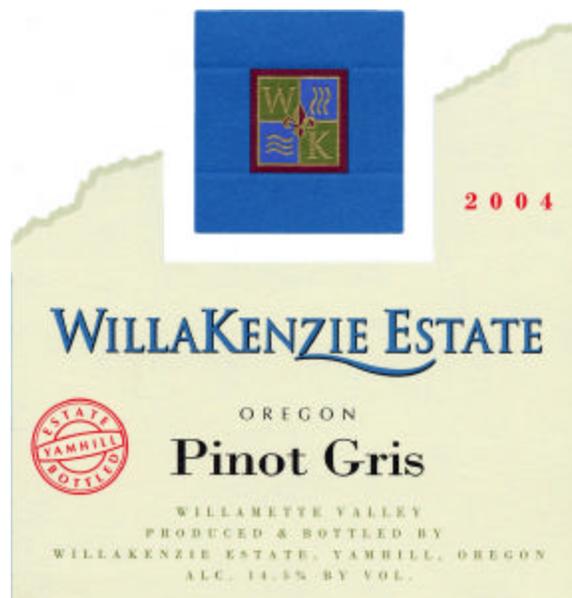
2004 Estate Grown Pinot Gris

Varietal: 100% Pinot Gris

Appellation: Willamette Valley
Yamhill County

Production: 3173 cases

Retail: \$18.00



VINTAGE

Beginning with normal rainfall, which filled our irrigation pond by the end of March, the 2004 vintage featured warm dry weather in March, leading to bud break by the end of the month. But in the latter part of May and early June, we experienced fairly cool weather, with bloom occurring at the beginning of June during a rainy and windy spell, giving us a poor fruit set. Veraison started at the beginning of August, concluding by the middle of the month. We enjoyed a moderately warm and dry summer, and then started harvest in the Terres Basses vineyard on September 9. This was followed by 10 days of unsettled weather with intermittent rainy periods, followed by drying winds and a long spell of dry warm weather. Thus the rains had no adverse conditions on the crop, and we resumed harvest in the Triple Black Slopes vineyard on September 22, finishing harvest with the Pinot Blanc on October 2nd. The 2004 vintage is characterized by low yields due to the poor set in June (only 1.38t per acre on average in the Pinot Noir), lovely ripe flavors and excellent balance between tannins, acidity and sugars. The wines of 2004 are fruity and elegant, but will be in very limited supply.

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

Yield: 2.3 tons/acre

Brix: 24.5

TA: 6.5

pH: 3.30

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 2004 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: 5.2

Residual sugar: 0.5%

TASTING PANEL COMMENTS

The 2004 Pinot Gris shows appealing clarity in the glass with a fine, pale gold hue. Expressive aromas of tropical fruit are followed by subtle floral tones including orange blossom and jasmine. The initial flavors of papaya and pear are full and fresh, complemented by highlights of peach and apricot. This lush fruit is well balanced by crisp acidity that adds structure and supports a pleasingly long finish. The overall impression is refreshing and bright. Served well chilled, this wine will be a delightful aperitif and will also pair well with a wide variety of foods including salmon, lobster or crab in a light cream sauce, curries, and mild blue cheeses.