



Handcrafted – Organically Farmed – Artisanal Wines

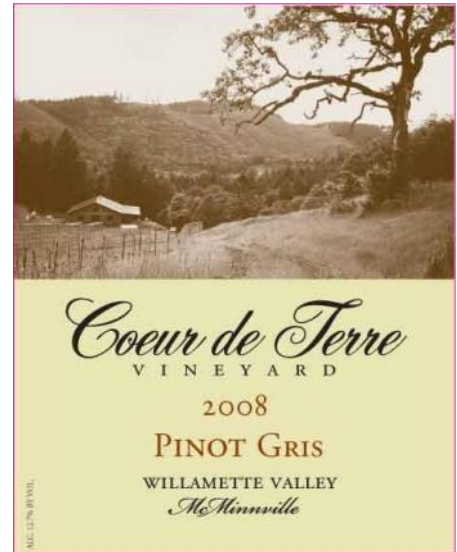
2008 Pinot Gris

Harvest Date: October 28th, 2008

Brix at Harvest: 22.5

Finished TA: 7.1 g/L

Finished PH: 3.15



Vineyard/ Blocks: Coeur de Terre comes from the Coleman Vineyard located within the McMinnville AVA. This vineyard, planted in 1984, is planted on soils of volcanic origin and is located directly facing the Van Duzer Corridor, which is a natural land bridge to the Oregon Coast. Due to the proximity to the Van Duzer, this site receives significant cooling breezes in the late afternoons of summer, allowing for longer hang time and greater varietal character development in the fruit.

Winemaking: All berries were destemmed and pressed off immediately while on crush pad until desired phenolic extraction was achieved. The juice was allowed to settle overnight. Next, 20% was racked to Neutral Oak Puncheon. The balance was transferred to inert stainless tank, fermented at 52°F to start and then moved up to 58°F to finish fermentation. The Oak puncheon was kept outside with maximum temperature achieved at 65°F, and then racked to stainless tank for completion. Fermentation was completed in late December with a remaining residual sugar of 13g/L. The Gris was then left on the lees with stirring for 4 months, then was cold stabilized and sterile filter prior to bottling.

Bottled: March 14th, 2009

Alcohol: 12.7

Cases Produced: 253

Release Date: *May 1st, 2009*

Tasting Notes: One is greeted by a pale straw color. On the nose, the wine expresses vibrant tropical notes including pink grapefruit, passion fruit and guava. At the first sip of the wine, one is taken back with the significant palate weight and the ripe fruit flavors that closely follow expectations garnered from the nose. These lush tropical flavors then yield to a vibrant core of bright acidity that allows the wine to finish with great length and will make this a good wine for sipping or with foods such as shellfish and soft ripened cheese.