

2003 Pinot Grigio

Columbia Valley, Washington

THE WINE

Pinot Grigio continues to gain popularity throughout the U.S. Known as Pinot Gris in France, the grapes are named for their characteristic grayish color, but they actually take on a pink and even purple hue as they ripen. Pinot Grigio is a refreshing white with plenty of fruit character. Our 2003 vintage has up front aromas of pear, orange peel, cedar, apple, and lemon curd. Flavors are similar: rich and soft, with pear, quince and a slight herbalness. Pair this wine with light pasta dishes, pasta salads and trout amandine.

THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool weather in early September drew out the harvest, allowing for a longer hang time for the grapes. One of the warmest Octobers ever recorded for Eastern Washington allowed for excellent ripening in all varieties. The resulting wine retains its crispness while still exhibiting wonderful varietal intensity. The 2003 Pinot Grigio is made from grapes grown in six different vineyards from the cooler Yakima Valley. Picking began on September 6 and continued until September 25.

THE WINEMAKING

Because the skins are bitter, Pinot Grigio grapes are gently whole-cluster pressed, to avoid extracting the bitter compounds. All of the juice is fermented in stainless steel to retain fresh fruit character. Thirteen percent Pinot Blanc was used in the blend to add softness and fruit. The wine was bottled in January 2004.

THE NUMBERS

Appellation: Columbia Valley

Varietal Percentage: 87% Pinot Grigio, 13% Pinot Blanc

Harvest Brix: 21.9 °

TA: 0.59 g/100ml

pH: 3.29

RS: 0.48 g/100ml

Alcohol: 12.7% by volume

Release Date: January 2004

