

# 2004 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 2004 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 grassiness. Pair this wine with light pasta dishes, pasta salads, or anything you would pair with Chardonnay.

## THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool, wet weather in early September drew out the harvest, permitting a longer hang time for the grapes. Dry, warm weather in late September allowed for excellent ripening in all varieties. The resulting wine retains its crispness while still exhibiting wonderful varietal intensity. The 2004 Pinot Grigio is made from grapes grown in eight vineyards. Picking began on September 7 and continued until September 18.

## 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. The wine was bottled in December 2004.

## THE SCREWCAP SEAL

Hogue Cellars has switched to screwcap seals following its four-year closures study, which found that screwcaps best preserve wine quality in the bottle, keep flavors freshest, eliminate the threat of cork taint, and ensure consistency of flavors.

## THE NUMBERS

Brix at Harvest: 22°

RS: 0.47

pH: 3.29

TA: 0.65 g/100ml

Alcohol: 13.0 %

Release Date: January 2005



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