

2005 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. The 2005 vintage has up front aromas of pear and white peach, with hints of almonds, vanilla and cherries. Flavors are similar: rich and soft, with pear and peach. Serve this wine with light pasta dishes, shrimp, chicken fettuccini Alfredo, or anything you would pair with Chardonnay.

THE VINTAGE AND VINEYARDS

Record low snowfall during the winter led to the threat of drought. Careful water management by Hogue growers led to a successful, high quality season. Warm spring weather was followed by a warmer than normal summer. However, the lack of any extremely hot days in July and August led to excellent fruit quality. September and October were cool and dry, resulting in vibrant aromatics and crisp acids in the white wines. The 2005 Pinot Grigio is made from grapes grown in ten vineyards. Harvest began on August 27 and continued until October 2.

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 January 2006.

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

Appellation: Columbia Valley

Harvest Brix: 22.4 °

TA: 0.70 g/100ml

pH: 3.42

RS: 0.50 g/100ml

Alcohol: 12.7% by volume

Release Date: January 2006



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