

Edgefield
2009 Pinot Gris
79% Oregon/21% Washington



Release date: July 8th, 2011

Varietal: 100% Pinot Gris

Production: 817 cases
3.4 pH
5.8 TA
13.9% alcohol
.48 % Residual Sugar

Vineyards: 42% Olsen Vineyard, Willamette Valley, OR
21% Huber Vineyard, Columbia River Gorge, WA
20% McClain Vineyard, Willamette Valley, OR
11% Rebecca's Vineyard, Umpqua Valley, OR
6% Poor Farm Estate Vineyard, Willamette Valley, OR

Tasting Notes: The 2009 vintage of Pinot Gris is bright pale straw in color and has bright fruit aromas of ripe pear, stone fruit and melon complemented by hints of honey and spice. On the palate it is ripe and fruity, with flavors of honey and melon. It is light in body, with soft acidity that makes it the perfect wine to enjoy as an aperitif.

Food Pairing: Foods that best complement our 2009 Pinot Gris are delicately flavored white meats and fish, such as grilled chicken and poached sole. Try it with salads with light vinaigrettes and pasta dishes as well.

Fun Facts: A mutant clone of Pinot Noir, Pinot Gris has a grayish-purple skin tone which may account for its name, 'gris' in French means grey and 'pinot' means pinecone, which refers to its pinecone-shaped clusters. Although the grape is originally from Northeastern France, it is also commonly found in both Germany and Northeastern Italy. In Italy, it is known as Pinot Grigio. Although the name (and wine style) might be slightly different from its French and German incarnations, it is the same grape.