



GILT
2009 Pinot Gris

Technical Notes

Vineyard: Maresh Vineyard
Appellation: Dundee Hills
Harvest Date: 10/12/09
Tonnage: 3.99 tons
Brix: 24.0o
pH: 3.45
TA: 6.50 g/L

Processing and Fermentation:

The fruit was pressed in a Wilmes 8000 bladder press. It was allowed extended skin contact for increased phenolic and tannin extraction. Hard press juice was kept separate during entire fermentation process. Fermentation was done in 12 neutral oak barrels with 3 types of yeast, VL3, D47, and Steinberg. The Steinberg was cultured in house before inoculation. VL3 creates a strong grapefruit and citrus aroma profile, and chalky texture that is softened and integrated by the oak. D47 was used on the hard press fraction and produced a wine rich in tangerine and mango flavors. Steinberg is primarily used on dessert wines. It has a slow fermentation curve, produces a thick velvety body, and creates high levels of esters. The aroma profile is watermelon, apricot, and tropical fruits like coconut and pineapple.

Fermentation temperature was kept below 53o F to cause a slow, cool fermentation. Total fermentation time was 5 months with a sur lees program of every 2 to 3 days to help build a thick and soft body. The wine was then sulfured, racked to tank at the end of September, and taken to 30o F for cold stabilization. The wine was racked again in December and X-flow filtered. The wine was then kept in a sealed tank until bottling occurred in June of 2011.

Finished Wine Analysis:

Production: 124 cases
Alcohol: 12.8%
Malic Acid: 2.12 g/L
Residual Sugar: 5.48 g/L
pH: 3.54