



GILT
2007 Pinot Gris

Vineyard Source: Stone Ridge Vineyard, Willamette Valley, Oregon

The aroma and flavor profiles of this wine set it apart from other Pinot Gris. The nose is bombarded by blooming citrus flowers, and grapefruit fruit. These are interwoven with aromas of stone fruits including white peach and apricot, linalool, and mineral notes. The palate is tantalized by initial hints of honeysuckle opening up to abundant fruit flavors of honeydew, peach, apricot, grapefruit, and kumquat followed up by a clean mineral, and lemon grass finish. All the complex flavors are accompanied by a thick, soft, full body and bright acidity.

Extended skin contact at pressing allowed increased phenolic extraction adding to the complexity of the texture. Yeast selection and a cool, 3 month fermentation in neutral oak gave way to the abundant flavors, perfect balance, and crisp acidity characterizing this vintage.

Finished Wine Analysis:

Appellation: Willamette Valley

Production: 214 cases

Alcohol: 13.0%

Residual Sugar: 13.02 g/L