

2008 Pinot Gris

Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Blocks 8 & 9.

Vine data: 101-14 & 3309 rootstocks.

Harvest Date: 10 October 2008.

Chemistry at Harvest: 24.3 Brix, 3.83 pH, 4.6 g/L TA.

Vinification: Whole cluster pressed, Fined and Cold Settled for 48 hours, 100% stainless steel tank fermented with yeast strain Alchemy I.

Bottled: 16 April 2009.

Chemistry at Bottling: 13.3% Alc.; 3.56 pH; 6.3 g/L TA.

Production: 150 cases.