



Pinot Gris, Chehalem Mountains - 2007

Tasting Notes: Bright and brilliantly crisp, our 2007 Pinot Gris awakens the senses with aromas of crisp white pear, stone fruits and wild flowers. On the palate this wine offers great balance and focus with crisp lemon, grapefruit and hints of cream soda followed by a light minerality that is the hallmark of our estate vineyards. The finish is zesty and mouthwatering.

Release Date: May 2008

Harvest Date: Sept. 24 – Oct. 31, 2007

Production: 2000 cases

Vintage Description: We began the year with an ideal spring resulting in an excellent fruit set. The remainder of the summer was generally cool leaving no room for error in our timing and techniques used in our sustainable method of agriculture. Our well trained vineyard crew handled this tricky year with great success. Weather conditions at harvest demanded patience, which paid off for us as we harvested some lovely fruit from our estate pinot gris vineyards. Deciding when to pick grapes depends on several variables. The fruit has to achieve ripeness both in sugars and in flavors while losing some of its organic acids. This does not always occur in unison. In a cool October like 2007 ripeness was sure but slow. We picked our first grapes on September 24th and finished on October 31st. Flavors took a long time to develop in the extended harvest window. We sampled our fruit often and scheduled our picking days perfectly. Working with a winery crew who understands the importance of being patient in a vintage like this made 2007 a very successful year. With the extended hang time our fruit developed excellent varietal character and allowed us to pick a full crop of good quality that will produce some of the finest wines ever produced at Anne Amie Vineyards.

Vineyards: Estate Vineyards: Marilyn (39.3%), Louise (25.5%), Boisseau (7.7%)
Other Vineyards: Hawks View (27.5%)

AVA: Chehalem Mountains

Soil Types: Laurelwood

Vinification: Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were carefully sorted by hand; whole cluster pressed and placed into temperature controlled stainless steel fermenters where it was slowly cold fermented at 45°F for maximum varietal character. Fifteen percent of the pinot gris was fermented in neutral French oak barrels at 55°F for more tropical flavors and aged on the lees for 5 months before bottling.

Wine Statistics:

Alcohol: 13.25

pH: 3.33

Brix at Harvest: 22.5-24.1

RS: 0.55

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