



Cuvée A Amrita, Willamette Valley – 2007

Bright pale straw in color, the Cuvée A Amrita has an upfront minerality and striking fruit-forward aromas layered with notes of gooseberry, passion fruit and key lime pie. With each sip you find a veritable smorgasbord of citrus flavors with highlights of grapefruit, citrus peel and Meyer lemon leading the way. This wine is delightfully crisp with long finish that is fresh, elegant and seductively charming.

Release Date: May 2008

Harvest Date: Sept-Oct 2008

Production: 1700 cases

Vintage Description The biggest challenge to growing cool climate wine grapes in any vintage is the weather. We began the year with an ideal spring resulting in an excellent fruit set. The remainder of the summer, however, produced weather conducive to disease development. This weather left no room for error in our timing and techniques used for disease control. Our abundant and well trained crew handled this tricky year with great success. The biggest and final challenge came when the weather during harvest went from only bearable to miserable. Deciding when to pick the 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 cold 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. This vintage was a waiting game. We sampled our fruit often and scheduled our picked dates with a lot of postponing due to a cold rainy forecast. Working with a winery crew who understand the importance of being patient in a vintage like this made 2007 a very successful year. With the extended hang time given to our fruit, flavors eventually came through allowing us to pick a full crop of good quality with a negligible loss to rot in the vineyard.

AVA: Willamette Valley

Soil Types: Willakenzie, Laurelwood, Helvatia, Woodburn

Vinification: Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were then put onto a belted incline, sorted by hand, and placed into stainless steel fermenters. 100% were pressed whole cluster and cold fermented at 55 degrees Fahrenheit. The wine was aged in 100% stainless steel for 7 months, then bottled in May 2007.

Wine Statistics:

Alcohol: 12.86%

pH: 3.29

Brix at Harvest: 19.2 – 23.2

RS: 0.45

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