



PUDDING RIVER

Wine Cellars

2009 Pinot Gris

Product Notes: Our Pinot Gris is produced from one of the oldest plantings of Pinot Gris in the Willamette valley. Owned by Domaine Margelle, Scotts Mills, Oregon, the fruit from the vineyard is the most aromatic and concentrated that we've ever experienced. The fruit is 100% stainless steel tank fermented to preserve all of the pure fruit character in the finished wine.

Appellation: Willamette Valley, USA

Varietal Composition: 100% Pinot Gris

Harvest Data: Harvested October 19, 2009
Brix - 20.3
Crop Load - 3.75 Tons/Acre

Wine Chemistry: pH - 3.32
TA - 5.6 g/L
Alc. - 13.5%
Residual Sugar - 0.56%

Vineyard Source: Domaine Margelle, Scotts Mills, Oregon

Cellar Treatment: Fermented in stainless steel tanks with commercial yeast strains.
Aged 6 months in tanks on original yeast lees
No malolactic fermentation

Date Bottled: April 20, 2010

Production: 142 cases (750 ml)

Release Date: May 29, 2010

Tasting Notes

Lively and clean with fragrant floral aromas that lead to rich flavors of pear and melon. A deftly balanced wine that couples bright acidity with a surprisingly smooth and lingering finish. Pair with light seafood dishes and steamed clams.