



2010 Pinot Gris

Production: 1800 cases
Bottled: February 23, 2011
Release Date: March 1, 2011

The Vintage:

The 2010 growing season started abnormally warm and dry, with bud break coming in early April. Spring eventually turned the other direction, proving to be colder and wetter than average. April to June was cold, wet and was peppered with hail storms that resulted in some damage to certain vineyards. Early July brought more normal, warmer temps that eventually led to a cool, average dry summer. Bloom began in the 1st two weeks of July, followed by a light fruit set. The clusters were small with some shot berries, also known as millerandage. Veraison started in early September, and was followed by a gloriously warm, sunny autumn that helped the grapes dramatically catch up on their ripening progress. Harvest at Torii Mor started October 16th and ended October 30th. Botrytis was the biggest issue this vintage, but bird pressure and their resulting damage proved especially costly to many growers in this strange vintage. Wines should be low in alcohol, fresh and quite balanced.

The Cellar:

Our Pinot Gris was whole-cluster pressed into stainless steel tanks. The juice was inoculated with one yeast strain (D47), which was selected to accentuate ripe fruit flavors and provide richness of mouth-feel. After aging on lees for three months, without malolactic fermentation, the wine was cold stabilized, racked, filtered and bottled in February 2010.

The Vineyards:

Olsen Agricultural Co., 60%; harvested October 16 at 21.6 & October 18 at 22.8 Brix
Bielenberg, 28%; harvested October 27 at 19.5 Brix
Yamhill Spring, 11%; harvested October 19 at 21.7
Olson Estate, 1%; harvested on October 23 at 22.2 Brix

The Wine:

The aroma of our 2010 Pinot Gris has floral notes of honeysuckle with undertones of fennel and assorted herbs, overlaid with intense notes of Bartlett pears that come in waves. Upon entry, the wine suggests fruit sweetness, but is immediately supported by vibrant acids. On the palate, medium rich texture helps to unfold flavors of pears, citrus, herbs and white flowers. A long, viscous finish is accompanied by good snap, overall freshness and a pleasing light bitter note. This Pinot Gris is ready to drink now, but will soften and open up considerably over the next year.
Tasted February 14, 2011

Wine Data

pH 3.36
Total acidity (T.A.) 0.626 gr/100 ml,
Residual sugar (R.S.) 0.35 gr/100 ml
Alcohol 12.2%