



2007
IRIS VINEYARDS
OREGON PINOT GRIS

Retail Price:	\$15.00
Growing Season:	The 2007 growing season at our Chalice Vineyard in the foothills of the Oregon Coastal Range was somewhat cooler than normal which was ideal for maintaining good acidity in the grapes while the beautiful tropical flavors of the fruit developed. The Southern Willamette Valley, where we sourced the balance of the Pinot Gris grapes, experienced similar weather conditions. Although there were a few early season showers the fruit was harvested in beautiful condition.
Grapes:	100% Pinot Gris
Grape Yield:	Less than 3 tons per acre
Fermentation:	100% temperature controlled stainless steel fermentation
Cooperage:	No barrel aging
Final Analysis:	13.5% alcohol; TA 6.6; pH 3.26
Vineyard Source:	70% Chalice Vineyard (Iris Vineyards Estate), 30% purchased fruit
Tasting Notes:	Beautiful aromas of orange blossoms and jasmine are accented by hints of figs and pears. On the palate this medium bodied wine bursts with tropical flavors of papaya, banana and mango, with a dash of nectarine. The bright lively mouth feel follows through to a clean tropical fruit and citrus finish.

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