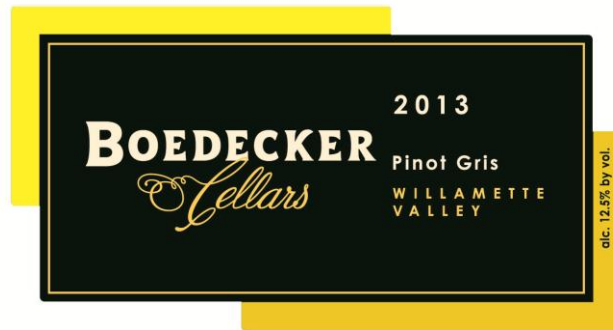


BOEDECKER *Cellars*

PORTLAND • OREGON

Pinot Gris
WILLAMETTE VALLEY



VINEYARDS

Three sustainably farmed vineyards in the Willamette Valley contribute to this cuvee. All sites feature marine sediment soil and relatively low elevations, delivering broad fruit on the midpalate and beautiful aromatic accents.

Harvest Dates Usually late september/ early october

WINEMAKING

In order to gain an extra level of complexity, we completed 14-24 hours of whole cluster maceration on the skins prior to pressing. Fermentation progressed slowly at low temperatures, finishing in mid-December. Further complex flavors sometimes described as nutty or stone fruit, comes from the lees stirring, as the wine stays on the lees until early spring, when it is bottled.

THE BLEND

Holmes Gap Vineyard, Willamette Valley
Stanton Vineyard, Willamette Valley
Buttonfield Vineyard, Chehalem Mountains

TASTING NOTES

Flavors and aromas of peach, apricots, Bartlett pear and white flower dominate, while hints of lemon zest, almond and white pepper on the finish add interest and complexity. Good acidity and a creamy texture add up to a huge "delicious" factor.

Alcohol	12.5%
Ph	3.43
TA	5.9

Bottling Date: In the February following the harvest of the previous year
Approx. 525 cases made each year

WINEMAKERS Stewart Boedecker & Athena Pappas



BOEDECKER CELLARS

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