

WATERBROOK

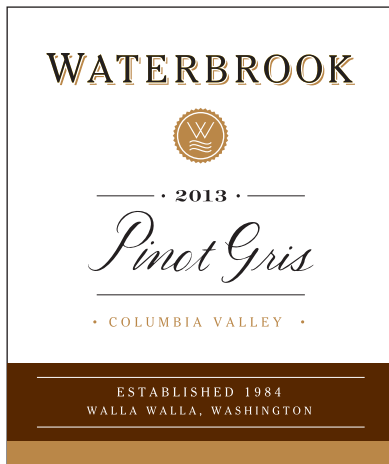


• 2013 •

Pinot Gris

COLUMBIA VALLEY

*A lively Pinot Gris with bright flavors and a crisp finish.
This one will make your mouth water - really!*



TASTING NOTE
by Winemaker
JOHN FREEMAN

Dominant pear aromas and flavors complemented by notes of kiwi and Key lime offer an understated sweetness, making this Pinot Gris an easy-drinking, refreshing sipper. Balanced and finishing long with lots of tropical fruit, enjoy on its own or with grilled, marinated kabobs.

VINEYARD SOURCES

Canyon Vineyard Ranch V11

BLEND

100% Pinot Gris

VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest.

WINE MAKING NOTES

Harvest Date: September 30, 2013

Yeast: S352

Malolactic: None

Oak: 100% stainless steel

Aging: 5 months

Fining: Bentonite, PVPP

T/A: 5.4 g/l

pH: 3.27

RS: 9 g/l

Alcohol: 12.8%

Bottled: March 12, 2014

Cases Produced: 5,000

Release Date: April 2014

FOOD PAIRINGS

Oysters, Shellfish, Stuffed Peppers, Roasted Pork Loin

REVIEWS

New Release