

# Girardet 2015 Pinot Gris

## The Wine:

This vintage offers up delicate aromas of grapefruit, tangerine, and ripe peach. Flavors are bright, crisp, and vibrant, with juicy acidity bringing a broad spectrum of tropical fruits to the palate including kiwi, honeydew melon, and orange blossom. The perfect wine for light and casual food pairings. Also pairs well with patios, BBQ's, and picnics!

## The Vineyards:

These dry-farmed vines were planted in 2007 on the gently sloping shale hillsides of the Girardet Family Estate. They were planted with 8' by 10' spacing and only watered for the first two years to establish healthy roots. The vines are always hand-harvested and hand-pruned. The soils are a silt-loam over a turbidite shale substrate. The only fertilizer used is a locally-sourced horse manure compost.

## The Winemaking:

The grapes were pressed as gently as possible in a computer-controlled press. The pressing is done whole-cluster, without de-stemming, to maintain the delicate flavors in the wine and avoid oxidation. The juice was fermented cool at 45°F in stainless steel to preserve the fresh fruit flavors. Aging was also entirely in stainless steel to create a wine with vibrant flavors and acidity.

## The Details:

<b>Appellation:</b>	Estate Grown, Umpqua Valley, Oregon
<b>Harvest Dates:</b>	September 9th-15th
<b>Harvest Brix:</b>	21.3
<b>Fermentation &amp; Cooperage:</b>	100% stainless steel, at 45°F, fermented until dry
<b>Bottling Chemistry:</b>	Alcohol 12.5%, pH 3.38, Total acidity 6.7 g/L
<b>Bottled:</b>	June 2016
<b>Released:</b>	July 2016
<b>Cases Produced (750ml x12):</b>	508
<b>Retail Price:</b>	\$15