

# Girardet 2014 Pinot Gris

## The Wine:

Flavors of crisp, green apple and tangerine linger on in the bright, dry finish.

## 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 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. Bottling was on-site using Girardet's state-of-the-art automated bottling line.

## The Details:

<b>Appellation:</b>	Estate Grown, Umpqua Valley, Oregon
<b>Harvest Dates:</b>	September 26th-27th
<b>Harvest Brix:</b>	21.7
<b>Fermentation &amp; Cooperage:</b>	100% stainless steel, at 45°F, fermented until dry
<b>Bottling Chemistry:</b>	Alcohol 13.5%, pH 3.37, Total acidity 6.0 g/L
<b>Bottled:</b>	June 2015
<b>Released:</b>	July 2015
<b>Cases Produced (750ml x12):</b>	115
<b>Retail Price:</b>	\$15