



AIRFIELD

Pinot Gris 2007

Vineyard: The 2007 Pinot Gris was harvested from vines planted in 1997. The soil consists primarily of sandy loam, which allows for good water drainage. Situated in one of our cooler sites, this vineyard imparts distinctive flavors not encountered in other blocks in the area. This vineyard block has an East-West orientation and is trellised with our standard Vertical Shoot Positioning trellis system. Just prior to veraison (fruit ripening), the vines were hand hedged, leafed, and crop was reduced so that grapes would ripen under ideal canopy conditions. My experience has been that Pinot Gris needs moderate sun exposure to bring on the best flavors. Flavor accumulation was slower than expected allowing extra hang time on the vine and additional flavor enhancement.

Fermentation: Last year's Pinot Gris was a huge success so I aimed for a similar style for the 2007 vintage. Tropical flavors, a round rich mouthfeel, and a touch of sweetness on the finish was my aim. I feel like this wine achieves just that. Handled in a style very similar to my other white wines. Gentle juice fining, cold settled, then inoculated with yeast. Fermentation with this wine was unproblematic. Much better than 2006 in terms of H2S production. Fermentation lasted 26 days. Lots of sleepless nights toward the end of fermentation as it crawled toward my target residual sugar.

Maturation/bottling: Fruity white wines are minimally handled in the winery. They pretty much just sit in their stainless steel tank with the exception of heat and cold stability and the occasional sulfite addition. This wine was sterile filtered prior to bottling.



VINEYARD REGION	Yakima Valley AVA, Washington
VINTAGE	Excellent ripening conditions during summer of '07. Steady supply of warm sunny days & cool nights. Daytime highs were in the 80s to 90s. Evening lows hovered around the 50s. These conditions led to quick sugar accumulation while maintaining ample acidity. As a result, we obtained well-balanced wines with optimal expression of fruit.
VARIETY	100% Pinot Gris
HARVEST DATE	September 21, 2007
HARVEST METHOD	Handpicked
HARVEST BRIX	25.3 brix
WINE ANALYSIS	14.1% Alcohol 7.0 g/L TA 3.33 pH
RESIDUAL SUGAR	1.4%
CASE PRODUCTION	410 Cases
PEAK DRINKING	Now through 2009

Winemaker's notes by:

Marcus J. Miller

- COLOR** Pale yellow.
- NOSE** Intense bouquet of ripe tropical fruits.
- PALATE** Creamy mouthfeel. Delicious flavors of crushed pineapple & banana with a subtly sweet finish.
- FOOD** Pair with scallops, Hawaiian--style grilled chicken, salads, fruit, & raspberry sorbet.