



## Girardet 2007 Pinot Gris

### The Wine:

This wine opens with a very delicate, floral aroma, with hints of bananas and pears. Flavors of melon and ripe apple linger on the palate with a very light, smooth quality. A light trace of sweetness is balanced by good acidity, and makes this a great food wine, as well as a summertime sipper. Try with chicken alfredo pasta or lemon-peppered snapper.

### The Vineyards:

The 35 acres of estate vineyards are farmed using sustainable methods, growing natural grapes in a healthy environment. Beneficial insects and cover crops are used to keep the vines healthy without the use of pesticides, and selected animals are encouraged to live in the vineyards and keep pests away. Dry-farming techniques are used to produce small, flavor-packed berries and conserve water. The vines are always hand-harvested and pruned. The adherence to these natural, Old-World ways has led to the creation of many award-winning wines over the decades.

### The Winemaking:

The grapes were sorted by hand to insure uniform ripeness and flavor before being pressed, as gently as possible, in a computer-controlled press. The juice was fermented cool at 55 °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. Bottled on-site using Girardet's state-of-the-art automated bottling line, the wine is carefully packaged and cellared until release.

### The Details:

Cases Produced (750ml x12):	1,213
Appellation:	Umpqua Valley, Oregon
Harvest Dates:	October 9th-12th
Harvest Brix:	23.3
Finished Alcohol:	12.2%
Residual Sweetness:	.9%
pH:	3.29
Total Acidity:	.64%

