



## Girardet 2008 Pinot Gris Late Harvest

### The Wine:

Displaying a beautiful, amber-apricot color, this wine has incredible aromas of melon, banana, and ripe tropical fruits. The same flavors explode on the palate with a melt-in-your-mouth sensation. It exhibits excellent balance, not too sweet, not too dry, and the flavors linger on in the long finish. Try with a tropical sorbet!

### 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 where flavors develop to perfection.

### The Details:

Cases Produced (375ml x12):	250
Appellation:	Umpqua Valley, Oregon
Harvest Date:	October 29th
Harvest Brix:	26.1
Finished Alcohol:	11.5%
Residual Sweetness:	5%
pH:	3.45
Total Acidity:	.61%

