



2007 QUAIL SERIES PINOT GRIGIO

BACKGROUND

Pinot Grigio, also known as Pinot Gris, is widely planted in France, Germany and Italy and has become quite popular in Washington State. Pinot Grigio is a lightly colored mutation of Pinot Noir. In fact, the grapes can range in color from a delicate coppery red to light purple – sometimes in the same cluster.

VINEYARDS & HARVEST

2007 was a typical Washington growing season. We enjoyed a hot summer followed by a sunny and dry fall. These were perfect conditions for early ripening varietals such as Pinot Grigio. The rain and cold temperatures held off until Halloween. The 2007 Pinot Grigio was picked in the latter part of September, which provided ample round fruit flavors while still retaining crisp acidity.

WINEMAKING

Most lots were fermented with VL3 yeast. This is great yeast that accentuates the rich honeydew melon nose for Pinot Grigio, while allowing the austere minerality to show through. These lots were fermented separately by vineyard in stainless steel tanks at cool temperatures to optimize the fruitiness. After fermentation, the lots were racked leaving behind some fluffy lees, which creates a nice, round mouth feel and adds a slight creamy texture to the wine.

WINEMAKER'S DESCRIPTION

The 2007 Pinot Grigio vintage comes off like cool melon bowl, giving way to a minerality with a subtle softness in the mid-palate.

FOOD PAIRING SUGGESTIONS

Pinot Grigio is a very versatile wine and serves as a great backdrop for many different meals: broiled free range chicken, hard aged cheese plates or creamy dishes such as a New England clam chowder.

TECHNICAL DATA

Winemaker:	Kate Michaud	Alcohol:	13.69%
Appellation:	100% Columbia Valley	Total Acidity:	5.7 g/L
Vineyard Source:	Haak, Minick, Upland- Newhouse and Oasis	pH:	3.39
Varietals:	95% Pinot Gris, 2.5% Muscat, 2.5% Chardonnay	Cases Produced:	7,000
Harvest Date:	September 2007		
Bottling Date:	June 2008		
Release Date:	March 2009		