

Arcane Cellars

2007 Pinot Gris Wheatland Estate



Vineyard Source:

Wheatland Vineyard, Willamette Valley

Blend Components:

96% Pinot Gris, 2% Riesling, 2% Viognier

Tasting Notes:

This Pinot Gris hits you with intense aromas of peach, grapefruit and pear and a hint of anise. Flavors of melon, lime and orange zest unfold in the mid-palate. Slightly off-dry, the wine has a mouthfeel that is rich and round and a long, smooth and voluptuous finish.

Food Pairings: Serve with grilled fish, oysters, sushi or spicy Asian cuisine such as Indian, Korean or Thai food.

Release Date: May 2008

Cases Produced: 450

90 POINTS + EDITOR'S CHOICE -- Wine Enthusiast Magazine (Feb. 2009)

SILVER MEDAL 2008 San Francisco International Wine Competition

Winemaking:

Harvested before the rains began, the grapes were very sound and mature. Pressed whole cluster after sorting into stainless tanks. Cold settled for 2 days, then racked and direct inoculated with yeast. Fermentation occurred at low temperatures (maximum 18C) for approximately 30 days, when fermentation was stopped before dryness by chilling, then racking off the lees. The new wine was aged and cold stabilized over the winter, then lightly fined with bentonite before racking again. A small amount of Riesling and Viognier were added to the final blend for additional body and aromatics. Bottled in March, 2008.

Technical Data:

Harvest Date: September 27, 2007

Brix at Harvest: 22.4

Alcohol: 12.8%

Residual Sugar: 0.6%

TA: 6.4g/L

pH: 3.29

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