



Harvest Dates:	Aug. 30th, 2007
Clone:	152
Bottling Dates:	Feb. 25th, 2008
Production:	434 cases
Alcohol by Volume:	14.6%
Total Acidity:	0.84 g/100mL
pH:	3.30

2007 LA CRUZ VINEYARD PINOT GRIS

The 2007 growing season started almost two weeks early due to a very dry and mild spring. Due to these conditions, we experienced some shatter in our Pinot Gris block. Though there was an average to above average number of clusters on the vines, each cluster barely weighed half of normal. The smaller amount of remaining fruit was of very high quality with greater concentration of flavors and aromas.

Fermented and aged in stainless steel tanks, this wine retains its delightfully fresh and lively fruit flavors. The aromas sing of spring: super floral with peach and apricot complimented by mineral and berry notes. Powerful flavors, good acidity and rich mouth feel are beautifully proportioned and followed by a long dry finish. This is a fantastic and versatile food wine which would pair nicely with foods ranging from niçoise salad or seared scallops to Thai dishes or even French onion soup.

Ana Keller, Proprietor

