



PINOT GRIS 2007

Retail: \$18.90

Sources: Estate Vineyards

72% Home Vineyard - Lower Black Sage Bench

Vines: 15-20 years old

16% Orchard Grove Vineyard - Lower Black Sage Bench

Vines: 9 years old

12% Maggie May Vineyard- Lower Black Sage Bench

Vines: 20 years old

Analysis:

pH: 3.09

Total Acidity: 6.0 g/L

Residual Sugar: 0.1 g/L

Alcohol: 13.7%

Harvest & Production

Harvesting Dates: October 15

Total Harvest: 8.5 tons

Production: 565 cases

Product Code: +565598

Vintage Notes: 2007

The summer of 2007 was long and consistently warm with few periods of intense heat. This provided ideal conditions for ripening, and the vines were slightly ahead of schedule. A turning of the weather in mid-September brought with it extended periods of cool temperatures and rain, somewhat delaying harvest. This had a silver lining, in that it provided the fruit with a longer period to achieve phenolic ripeness while maintaining good natural acidity. Sugar levels increased slowly and steadily without upsetting the balance of flavour and acid. Harvest finished in the final days of October, with an overall crop yield slightly above average.

Vinification

Careful handling of the berries and juice was key to the freshness of this Pinot Gris. After crushing, skins were kept separate from the free-run juice and gently pressed. Free-run and press lots were slowly cold fermented separately in stainless steel until dry. This yielded abundant citrus characters on the nose and palate with distinct minerality that has become a defining expression of our calcareous soils. 10% of the wine was aged 9 months in neutral oak barrels and underwent malo-lactic fermentation to add complexity and provide a silkier finish. Impressive minerality and acidity refresh the palate and make the wine a welcome match for a wide variety of dishes.

Tasting Notes

Our 2007 Pinot Gris was fermented and primarily aged in stainless steel, resulting in a nose bursting with grape fruit, nectarine and floral aromas. Bright mineral notes and mouthwatering acidity support ginger spice, citrus zest and peach flavours on the palate.

“**Vancouver Playhouse ‘Festival Star’**

A fresh, bright style of pinot gris with bits of citrus and mineral.”

- Anthony Gismondi, *Vancouver Sun*

87 pts

www.stoneboatvineyards.com

7148 ORCHARD GROVE LANE RR1 S48 C8 OLIVER BC V0H 1T0 T: 250 498-2226

