

# 2010 Pinot Grigio

Columbia Valley

## Vintage Notes

The 2010 growing season was on schedule with bud break in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest. Overall, this vintage will show balanced and elegant wines with lower alcohol and higher acidity.

## Tasting Note

Inviting apricot and nectarine notes marry with kumquat and tangerine on the aromatic nose. Bright flavors continue on the palate with live minerality and racy acidity. Meyer lemon notes linger on the clean finish. This Pinot Grigio is great for seafood.

## Variety Blend

75% Pinot Grigio, 16% Sauvignon Blanc, 9% Rousanne

## Vineyard

Canyon Ranch, Phil Church, A&R, Willow Crest

## Bottling

pH: 3.28

TA: 0.6

ALC: 13.00%

RS: 0.37%

## Cases Produced

1542

