



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2012 Croft Vineyard Pinot Gris

<i>Blend</i>	100% Croft Vineyard Pinot Gris
<i>Appellation</i>	Willamette Valley, Oregon
<i>Harvest Dates</i>	October 10, 2012
<i>Yield</i>	2.6 tons/acre
<i>Sugar at Harvest</i>	23.4° Brix
<i>Fermentation</i>	Stainless Steel
<i>Residual Sugar</i>	0.2 g/L
<i>Alcohol</i>	14.2% by volume
<i>Acidity</i>	pH = 3.25; TA = 5.9
<i>Production</i>	500 cases (12 x 750ml)
<i>Release Date</i>	April 2013
<i>Retail Pricing</i>	\$19/750ml

#### Winegrower's Notes

This stainless fermented Pinot Gris captures the unique influence of the site of the Croft Vineyard, rising up into the foothills of the coastal range in rural Polk County, near Monmouth, Oregon. The richness of this Pinot Gris will make it a fun food pairing wine, as well as a refreshing patio wine in the sun. The aromas start with ruby red grapefruit that leaps from the glass with mandarin orange, kiwi, Anjou pear, and fresh pineapple. The palate engulfs you with a hint of rhubarb, pear, citrus tones of tangerine, grapefruit, mango, and guava. The finish is crisp, clean, and soothing to the palate. Pair with grilled tuna or salmon topped with a mango chutney, chilled roasted pork loin with citrus spinach salad, chicken & green grape salad with candied almonds, avocado grapefruit salad, or just as an aperitif for starting off a party. Enjoy now through 2019.