



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2014 Croft Vineyard Pinot Gris

<i>Blend</i>	100% Croft Vineyard Pinot Gris
<i>Appellation</i>	Willamette Valley, Oregon
<i>Harvest Dates</i>	September 19, 2014
<i>Yield</i>	4 tons/acre
<i>Sugar at Harvest</i>	23.3° Brix
<i>Fermentation</i>	Stainless Steel
<i>Residual Sugar</i>	1.2 g/L
<i>Alcohol</i>	12.9% by volume
<i>Acidity</i>	pH = 3.36; TA = 7.2
<i>Production</i>	494 cases (12 x 750ml)
<i>Release Date</i>	October 2015
<i>Retail Pricing</i>	\$20/750ml

#### 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. This mouthwatering Pinot Gris will be your summer go to wine. The aromas start off with star fruit, tart kiwi, candied lemon rind, celery stock, ripe red delicious apple, and a herbal note of lemon thyme. The aromatics carry over into the palate and include hints of flint and slate for a refreshing summertime white wine that will please most palates. Pair with apple cider brined pork loin with apple compote, rhubarb orange citrus tart with brown sugar, ginger and smoked chile grilled prawns, or seared sea scallops on Brussel sprout slaw. Enjoy now through 2022. Great candidate for aging with the crisp acidity and will show richness that is not typical for stainless Pinot Gris.