



WINEGROWER'S NOTES

ArborBrook Vineyards 2015 Guadalupe Vineyard Pinot Gris

<i>Blend</i>	100% Guadalupe Vineyard Pinot Gris
<i>Appellation</i>	Dundee Hills AVA, Oregon
<i>Harvest Dates</i>	September 23, 2015
<i>Yield</i>	2.7 tons/acre
<i>Sugar at Harvest</i>	22° Brix
<i>Fermentation</i>	Barrel fermented for 17-20 days in French oak barrels, transitioning to aging on its lees with no malolactic fermentation. Sur Lees aging with Battonnage every two weeks.
<i>Aging</i>	9 months in 34% new French oak, 27% second & 39% third year French oak barrels
<i>Residual Sugar</i>	3.3 g/L
<i>Alcohol</i>	13.4% by volume
<i>Acidity</i>	pH = 3.25 TA 6.1
<i>Production</i>	335 cases (12 x 750ml)
<i>Release Date</i>	June, 2017
<i>Retail Pricing</i>	\$25/750ml

Winegrower's Notes

A barrel-fermented Pinot Gris with fruit sourced from the exclusive Guadalupe Vineyard in the Dundee Hills, it is reminiscent of those from Alsace and very rare in Oregon. Full bodied Pinot Gris that has a lush long finish that is bright and rich at the same time. Star fruit and a hint of honey start you off, transitioning into rich floral tones of gardenia and peach blossom. With hints of toasted pecans and ripe apple and pear that make for a bright and elegant finish. Enjoy with spicy dishes like Thai or Creole meals, chilled butternut & white pepper soup, garlic couscous with white raisins & pine nuts, roasted vegetables, spicy crab cakes, or brunch. Great now through 2024.