



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2016 Guadalupe Vineyard Pinot Gris

<i>Blend</i>	100% Guadalupe Vineyard Pinot Gris
<i>Appellation</i>	Dundee Hills AVA, Oregon
<i>Harvest Dates</i>	September 16, 2016
<i>Yield</i>	2.7 tons/acre
<i>Sugar at Harvest</i>	24.2° Brix
<i>Fermentation</i>	Barrel fermented for 18 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 30% new French oak, 30% second & 40% third year French oak barrels
<i>Residual Sugar</i>	2.0g/L
<i>Alcohol</i>	13.4% by volume
<i>Acidity</i>	3.5 pH = 5.6 TA
<i>Production</i>	325 cases (12 x 750ml)
<i>Release Date</i>	October, 2018
<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, reminiscent of those from Alsace and rare in Oregon. This full bodied Pinot Gris has a lush long finish that is bright and rich at the same time. Asian pear and vanilla start you off including ripe apple, vanilla, and a hint of toasted walnut. In the palate the aromatics transition to tart apple and kiwi. Pair with spicy dishes like Thai or Creole meals, chicken verdes enchiladas, cream of broccoli cheddar soup, parmesan couscous with grilled eggplant & garlic, roasted squash with cumin & cardamom, or brunch meals. Great now or through 2026.