



**Tasting Notes: 2004 Pinot Gris**

- Color:** Pale straw
- Aroma:** Lifted aromas of pear-drop, apple and apricot.
- Palate:** A medium bodied mouth filling, warm, creamy palate, showing subtle hints of almonds, pears and dried apricots with touches of spice.
- Aging Potential:** This wine is drinking well now and will be enjoyed over the coming 18-24 months.
- Wine Making:** Once maximum ripeness and flavor development was achieved in the vineyard, the fruit was harvested with no sulphur and pressed chilled using a gentle cremant cycle. The juice was settled in tank and then a portion (10%) was racked to old oak for fermentation with indigenous yeast at cool temperatures. The balance was fermented in stainless steel to preserve fresh varietal characters. Malolactic fermentation followed the oak fermentation along with some lees stirring to soften out and enrich the palate increasing the complexity and mouth feel. After 7 months of aging on lees the resulting wine was stabilized, balanced and prepared for bottling.

**Analyses at Bottling:**

Alcohol	TA	pH	RS	Free SO <sub>2</sub>	Total SO <sub>2</sub>
13.5	6.2	3.57	6.0	27	92