

2007 PINOT GRIGIO

GROWING SEASON

- ▶ The mild winter allowed the vines to remain in good shape throughout the cold months.
- ▶ In May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- ▶ The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- ▶ During fruit set weather conditions were favorable and the summer saw mild to average temperatures.
- ▶ Veraison started 10 days ahead of average. At the beginning of harvest, temperatures were moderate and weather was ideal for harvest.

VINEYARDS

- ▶ Premium vineyards throughout the Columbia Valley are sources for Columbia Crest's Grand Estates Pinot Grigio.
- ▶ Vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- ▶ Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- ▶ The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Vines are planted north to south on south and southeast facing slopes.

VINIFICATION

- ▶ Pinot Grigio grapes were picked at around 22 brix to capture the variety's bright, juicy style.
- ▶ Long, cool 14-20 day fermentations in stainless steel tanks enhanced the floral and citrus characters.
- ▶ After fermentation, the wine was quickly bottled to preserve the freshness of this delicate varietal.

VINEYARDS ▶ COLUMBIA VALLEY

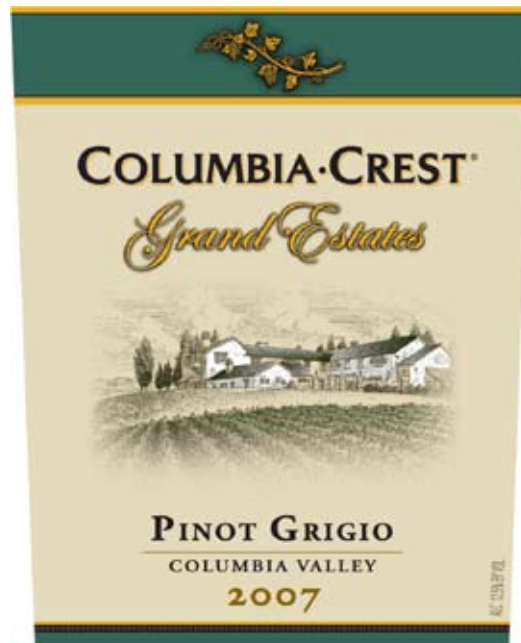
HARVEST DATE ▶ SEPTEMBER 15, 2007

FERMENTATION ▶ 14-20 DAYS IN STAINLESS STEEL WITH
ICV-D47, BA11 & M2 YEASTS

ALCOHOL ▶ 12.5%

TOTAL ACIDITY ▶ 0.62G/100ML

PH ▶ 3.35



TASTING NOTES

"Aromas of fruit cocktail, mandarin orange and a touch of talc introduce the classic varietal style of this vibrant Pinot Grigio. Crisp, refreshing flavors of peach, pear and tropical fruit are complimented by hints of spice and juicy acidity. While offering some weight on the palate, this wine finishes with a pleasantly clean tartness."

Ray Einberger