

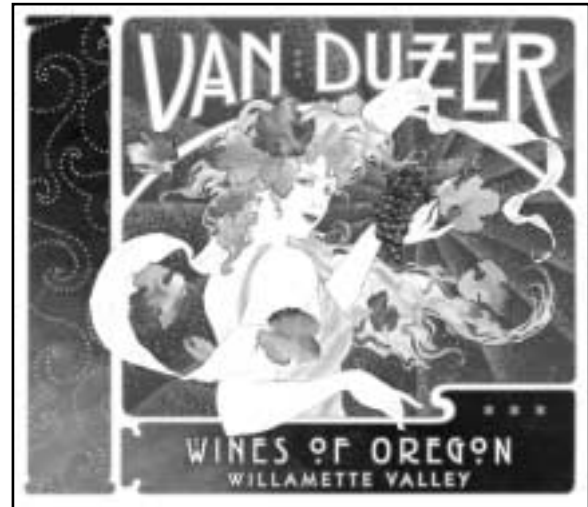
2003 ESTATE PINOT GRIS WILLAMETTE VALLEY

THE VINEYARDS

Five acres of Pinot Gris thrive on the eastern edge of the Van Duzer estate where the vines benefit from daylong exposure to the sun, allowing them to ripen with full flavor and good acid balance. The clones we cultivate on 20-year-old vines provide a buffet of flavors. Melon, peach, honey and fig characters are contributed by the 152 clone, whereas the 146 clone brings complimentary notes of flint and grapefruit.

WINEMAKING

Here at Van Duzer, our singular focus in the cellar is to preserve the fresh fruit character of the Pinot Gris grapes. The grapes were harvested by hand and then gently whole-cluster pressed to extract the juice. After a 24-hour cold settling process, the juice was transferred to stainless steel tanks for fermentation. Bottling took place after only three months in order to deliver the maximum fresh fruit experience to wine drinkers.



VINEYARD:	100% Van Duzer Estate
VINIFERIA:	100% Pinot Gris
ALCOHOL:	12.78%
TA:	0.63 g/100ml
pH:	3.11
RS:	0.84%

WINEMAKER'S NOTES

The popularity of Oregon Pinot Gris in recent years attests to the varietal's easy drinkability and compatibility with contemporary cuisine. Van Duzer makes a crisp, light Pinot Gris that is ready for consumption soon after bottling. Accordingly, we rely on stainless steel - not barrels - in order to capture the fresh fruit essence of the grapes.

So many aromas emerge from a glass of the 2003 Van Duzer Pinot Gris - honeydew melon, star fruit, flint and citrus. With a sip, the initial impression of ripe ruby red grapefruit gives way in mid-palate to fresh juicy pear, a hint of Meyer's lemon and a rich, full mouth feel. A crisp mineral bite rounds out the satisfying finish. Not only will this Pinot Gris hold its own as an aperitif, it also makes a perfect partner for shellfish, salads and Asian cuisine.


Jim Kakacek

Winemaker