



2011 Pinot gris

Vitae Springs Vineyard

Release Date: October 1, 2012

Retail Price: \$20.00

Production: 891 cases

Crop Level: 2.5 tons/acre

Harvested: November 3, 2011

Bottled: July 2012

Alcohol: 12.5%

**Suggested Pairings:
Salmon, pork, grilled
veggies, spicy dishes (Thai,
Vietnamese, Cajun)**

**Aging Recommendations:
Up to 8 years**

Available Bottlings:

- 750 mL

Vineyard Notes

Vitae Springs Vineyard established in 1986 and expanded in 1999, is located in the rolling hills five miles south of Salem, Oregon. The grapes come from two blocks. The original planting is at the base of the Home Block on a warm south-facing slope of well-drained Jory clay at an average elevation of 600'. The more recent Inwood Block is planted on a steeper hillside on thinner, volcanic Nekia soil running from 600-760'.

In order to get the concentration and texture in the wine, we limit the yield to a crop of about 2.7 tons per acre. Compared to an average Alsace and Oregon yield of 5 tons per acre, this allows us to pick fully ripe fruit with a level of intensity not possible at higher crop levels.

Production Notes

This Pinot gris is produced in an Alsatian style to bring out ripe fruit and spice flavors without the influence of barrel aging. After whole cluster pressing and settling, the must was tank fermented, aged for eight months on the lees, and lightly filtered before bottling.

Vintage Notes

2011 began with a very cool spring. This delayed shoot growth and the flowering phase which occurred later than in any previous Oregon vintage. The summer was relatively warm and disease-free. The weather cooled in September and became cloudy by early October. With the late start of the season, the grapes desperately needed sun to complete the ripening process. By mid-October the sun returned and continued to shine into November. Harvest began in mid-to-late October and was the latest in our 24-year history.

Tasting Notes

The Pinot Gris has concentrated ground spice notes and a bit of chili pepper-like heat along with pear, apple, melon, and hints of orange peel aromas. A core of minerality backs apple, pear, white flowers and melon flavors. Completely dry, it is both textural and persistent in the mouth.