



2012 Pinot gris, LTD

Vitae Springs Vineyard

Release Date: October 1, 2013

Retail Price: \$26.00

Production: 542 cases

Crop Level: 1.6 tons/acre

Harvested: October 18, 2012

Bottled: July 2013

Alcohol: 13.9%

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

**Aging Recommendations:
Up to 8 years**

**Available Bottlings:
• 750 mL Bottles**

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 textures in the wine, we limit the yield by thinning to achieve a crop of about 2.7 tons per acre. This compares 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

2012 began with a cool spring and record precipitation in June. This caused a slightly delayed bloom that was interrupted by cool, wet weather that extended the period of flowering. The result was diminished berry fertilization and some bunch stem necrosis. This reduced both the absolute number of clusters and the number of berries per cluster, thus significantly reducing the crop, especially in the Pinot gris. Spring was followed by a beautiful sunny, warm, and dry summer, with the longest dry period in the Willamette Valley's history - over 104 days. The lovely weather continued into October with harvest occurring mid-month. The grapes achieved ideal ripeness and wines have lovely ripe tannins, moderate alcohols and nice acidity. This is one of Oregon's very best vintages.

The spring weather in 2012 was especially difficult at Vitae Springs. Poor set and bunch stem necrosis reduced the crop over 40%. The resulting fruit was especially concentrated producing this "LTD" designated bottling.

Tasting Notes

The 2012 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, and melon flavors. Its fresh acidity and fruit is balanced with spice and minerals. Completely dry, it is both textural and persistent in the mouth.