



## 2007 Pinot Gris

Willamette Valley, Oregon



Suggested Retail Price: \$18

### TASTING NOTES

A favorite since our first release, this year's Pinot Gris shines with a brilliant light golden hue. The tropical nose melds with hints of passion fruit, pineapple and spicy undertones. A fleshy, creamy, honey-glazed mouth feel with notes of Asian pear, citrus and mangos lead to a crisp clean finish. A great aperitif, the Gris allows for a wide variety of pairings. Enjoy!

### WINEMAKER'S COMMENTS

Following harvest, 25% of this fruit was de-stemmed and 75% was whole-cluster pressed. In order to preserve the crispness and acidity, our 2007 Pinot Gris was produced entirely in stainless steel and did not undergo malolactic fermentation. The Pinot Gris was both fined and filtered prior to bottling on March 4th, 2008.

### FRUIT SOURCE

Our 2007 Pinot Gris fruit was sourced from several local vineyards; Helmick Vineyard (50%), our own Momtazi Vineyard (26%), and Cougar's Mark (24%). Each Willamette Valley site was sustainably farmed in a cool climate with southern exposure and a variety of soil types. Fruit was harvested from vines ranging in age from 6 to 23 years old.

### VINEYARD AND WINEMAKING PRINCIPLES

At Maysara Winery and Momtazi Vineyard, we are committed to capturing the complete expression of our land and conveying it to you through superior quality in every bottle. We practice only low-impact, holistic farming methods in our certified Biodynamic® vineyard. We are confident these principles are the best way to capture the true essence of the soil in our fruit and ensure the health of our vines and the unique accent of our *terroir* for generations. This philosophy is carried into the cellar, where gentle winemaking practices produce wines with intensity, sophistication and elegance while maintaining a purity of both fruit and earth.