



## VINTAGE NOTES 2003 PINOT GRIS

Cases Produced: 1125	Final pH: 3.18
Total Acidity: 7.10 g/l	Alcohol: 13.5%
Residual Sugar: 0.6% (6 g/l)	Brix at Harvest: 24

Suggested Retail: \$15

### TASTING NOTES

This wine exhibits light, golden straw color and complex aromas of honey, ripe melon, pear, lime and mineral. Round, rich flavors of pear and melon balance a long finish with excellent texture and ripe citrus flavors. Slightly less sweet than the previous vintage, this Pinot Gris exemplifies a great balance of richness and acidity pairing perfectly with a variety of edibles. The soft, round residual sugars of this wine further complements dishes with a hint of heat or can be enjoyed as an aperitif.

### WINEGROWER'S COMMENTS

This Pinot Gris was harvested on October 10 & 11, 2003. 100% of this fruit was whole-cluster pressed and then underwent cold, slow stainless steel fermentation. Our Pinot Gris was fined and filtered, but in order to preserve its crispness and acidity, did not undergo malolactic fermentation. We bottled 1125 cases of this superb wine on March 22 and 23 of 2004 and released in the Winter of the same year. Enjoy!

### FRUIT SOURCE

33% Ankeny, 33% Dion and 33% Helmick Hills vineyards. Each Willamette Valley site was sustainably farmed in a cool climate with southern exposure and in a variety of soil types. The average vine age was 15 years and was cropped to produce two to three tons per acre.

### VINEYARD AND WINEMAKING PRINCIPLES

The Maysara Winery and estate Momtazi Vineyard are committed to capturing the complete expression of our land and conveying it to you through superior quality in every bottle. We practice low-impact organic and biodynamic farming methods in our 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 for generations. This philosophy is carried into the cellar, where gentle winemaking practices produce wines with intensity, sophistication and elegance.

WINEMAKER: Jimi Brooks

ASSISTANT WINEMAKER: Chris Williams

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