



2011 Pinot Gris

Retail Price: \$16

Appellation: Dundee Hills, Oregon

Production: 550 cases 750ml

2011 Vintage

The 2011 growing season was a story of extreme weather that paradoxically combined to balance out and add up to an “average” year. An unusually warm Winter was followed by an unusually cold Spring and Summer, with a historic number of daily low temperature records broken. Mother Nature may have heard the prayers of both winemakers and wine drinkers, because what followed was one of the warmest and driest September and Octobers on record, with a similar number of records being set, this time for high temperatures. The result was the latest harvest in Winter’s Hill history, with the first grapes picked on October 23. The extra long ripening season allowed the flavors of the fruit to mature, without sugar levels surging. The results are balanced wines with great structure and body. Our 2011 Pinot gris is the third wine we have released from 2011 (after the Pinot blanc and Rosé of Pinot noir), and we are thrilled with the results. This is a wine that can be enjoyed this summer, but it is also a wine that can be put down in the cellar for 2-5 years for additional aging.

The 2011 Pinot gris is round and ample, with aromas of flint and citrus such as grapefruit. On the palate the flavors are more tropical fruit, such as pineapple, with a long, clean finish.

(My analysis of the 2011 weather owes a great deal to Dr. Greg Jones of Southern Oregon University. The Oregon wine industry is extremely fortunate to have in our midst the world’s most respected climatologist specializing in how the climate affects viticulture and enology.)

Vineyards

Located in the Dundee Hills AVA within the Willamette Valley, our 35 acres estate vineyard is the source of 100% of the Pinot Gris grapes used to make Winter’s Hill wines. South facing, at an elevation of 525-730 ft, the site is ideal for the production of premium wines. Truly in the heart of Oregon’s wine-country, Winter’s Hill is bordered to the East by Domaine Serene, to the South by Stoller Vineyards, and to the North by Vista Hills.

Fermentation and Aging

To preserve the delicate aroma of Pinot Gris, Winemaker Delphine Gladhart uses whole-cluster pressing to extract the juice. In other words, the hand-picked bunches of grapes are placed directly into the press without removing the stems or crushing the berries. This also helps to reduce the color that can be extracted from the copper-colored skins if they are subject to excessive processing. After pressing, the juice is fermented slowly in stainless steel tanks. Fermentation temperature is kept low, again to preserve the aroma and freshness of the fruit. The malo-lactic fermentation is blocked, to preserve the natural acidity of the wine.

Alcohol: 13.5% pH: 3.15

PO Box 160 - Lafayette, OR 97127 / phone: 503-864-4610 / fax: 503-864-3992

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