



2007 BREGGO CELLARS
ANDERSON VALLEY
WILEY VINEYARD
PINOT GRIS

RELEASE DATE	October 1, 2008
HARVEST	October 4, at 26.0° Brix
GRAPE SOURCE	Wiley Vineyard, located in the “Deep End” of the Anderson Valley
CASES PRODUCED	235 cases Produced and Bottled at the Winery
PRIMARY FERMENTATION	100% Barrel Fermented in three-year old French Oak Barrels
AGING	Aged on lees for three months and in bottle for eight months before release
TECHNICAL NOTES	Estate Bottled: February 14, 2008 Alcohol: 15.6% pH: 3.25 Total Acid: 7.1 g/L Residual Sugar: 9.6 g/L
THE VINTAGE	“One of the most rewarding aspects of winegrowing is responding to each unique vintage. After the wet springs of 2005 and 2006, 2007 was very different. Rainfall was significantly below average, allowing for early season water deficits. Achieving water stress before veraison concentrates the vine’s energy in the fruit, resulting in great flavor and intensity. With the exception of a small heat-wave in early July it was a cool summer with slow ripening, allowing for greater flavor development at lower sugar than in years past.”
WINEMAKER’S COMMENTS	“Sweet aromas of wild flower honey, beeswax and quince invite the taster to savor this compelling wine. Roasted apricots, lemon curd, and hints of caramel add to the complexity of the wine’s bouquet. In the mouth, flavors of marmalade, quince jelly, and toasted almonds punctuate the bright acidity. The palate is rich and unctuous, a delicate balance between a hint of sweetness and crisp tartness. A long viscous finish persists until the next sip. This wine will age gracefully for many years.”

—Ryan Hodgins