



2008  
ANDERSON VALLEY  
PINOT GRIS

THE VINTAGE	<p>“A promisingly wet December and January suggested a return to normalcy after a dry 2007, but a late-February storm proved to be the last of the year. A hard freeze at the end of April dropped temperatures into the mid-twenties Fahrenheit throughout the valley, damaging many young shoots. Three weeks later, as the surviving clusters of grapes were nearing bloom, a record setting heat-wave sent temperatures above 100 °F. The combined late frost and early season heat wave resulted in very low yields in all varieties. Above average temperatures in July and August helped speed up ripening after a late start to the season. Harvest began at a leisurely pace in mid-September with pleasant weather and excellent ripening conditions.”</p>
VINEYARD	<p>Filigreen Vineyard, located along the Anderson Creek between the towns of Boonville and Philo in the Anderson Valley Appellation.</p>
HARVEST	<p>October 13, at 24.9° Brix</p>
FERMENTATION	<p>Whole cluster pressing to tank and settled for 24 hours Barrel fermented in neutral French Oak No malolactic fermentation permitted</p>
AGING	<p>Settled in barrel for six months</p>
TECHNICAL NOTES	<p>Alcohol: 14.8 %      pH: 3.31      Total Acid: 7.2 g/L Residual Sugar: 8.8 g/L</p>
CASES CRAFTED	<p>Two hundred and twenty-five cases bottled on April 29, 2009</p>
RELEASE DATE	<p>June 1, 2009</p>
WINEMAKER'S COMMENTS	<p>“Sweet aromas of marmalade and dried apricots waft from the glass of this intense wine. Notes of flint, bread dough, and honey provide additional depth while hints of lemon curd compel you to take a sip. Bright flavors of orange peel, chess pie, and white pepper fill the mouth. This wine is rich and lively on the palate, the bright acidity providing a long clean finish.” —Ryan Hodgins, Breggo Cellars’ Consulting Winemaker</p>