



2008
ANDERSON VALLEY
WILEY VINEYARD
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>Located on a ridge above the town of Navarro in the Anderson Valley Appellation, Wiley Vineyard is planted to a field blend of Pinot Gris clones 148 and 152 on 5C rootstock.</p>
HARVEST	<p>October 14, at 24.6° 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: 3.37 Total Acid: 7.0 g/L Residual Sugar: 7.3 g/L</p>
CASES CRAFTED	<p>One hundred and twenty-two cases bottled on April 30, 2009</p>
RELEASE DATE	<p>June 1, 2009</p>
WINEMAKER'S COMMENTS	<p>“A classic Wiley Vineyard Pinot Gris, the intensity of this wine continues to astound. Rich aromas of verbena and white peaches mingle with hints of orange peel and marzipan. Notes of roasted hazelnuts and meringue are layered with aromas of Asian pear and bees wax. The length and texture of this wine can only be described as unctuous. Flavors of orange and grapefruit expand in the mouth as the weight and breadth of the palate is carried to a long finish by the crisp acidity.” —Ryan Hodgins, Breggo Cellars' Consulting Winemaker</p>