

# Acrobat

*Land on your feet*



2008  
OREGON  
PINOT GRIS



**TECH** 12.5% alcohol, TA 0.62g/100ml, pH 3.28, RS .65%

**PRODUCTION** 12,000      **SUGGESTED RETAIL** \$11.99

**FERMENTATION** 100% stainless steel temperature controlled tanks. Punch down two to three times a day.

**AGING** 100% sur lie aged for five months

## WINEMAKER TASTING NOTES

**COLOR** Very pale straw with golden highlights

**NOSE** Green apple, grapefruit, lime zest, and pear

**FLAVORS** Tangerine, lemon, kiwi, pineapple

**MOUTHFEEL** Crisp entry with nice balance between acidity and residual sugar, round and full mid-palate, clean refreshing finish

## GROWING SEASON:

2008 was a classic Oregon vintage. A cool spring started the vintage off slowly, but warm summer weather allowed the grapes to catch up and grow at a steady, even pace. Estate heat summation was typical, 1807 growing degree days vs. the average 1811. The summer saw below average rain fall with only 6.75 inches between April and October, including a minimal 1.5 inches that fell during the critical late-September / early-October pre-harvest period. As a result, fruit was clean, ripe and concentrated.



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