

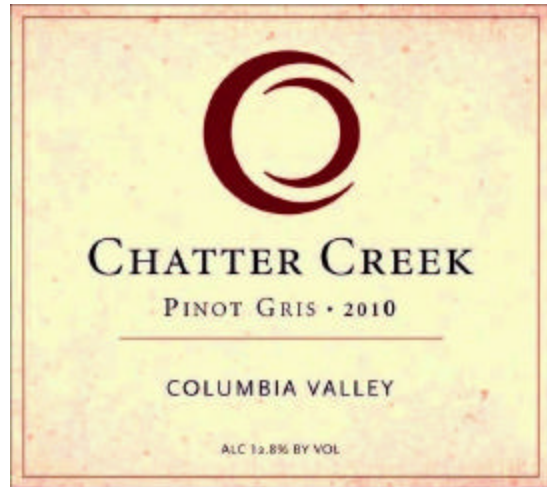


CHATTER CREEK

Pinot Gris COLUMBIA VALLEY ~ 2010

This vintage was a challenge for much of Washington State. A late spring and cool summer closed with a cool damp fall. A recipe for disaster unless you're an ex sparkling producer like myself. I saw it as an opportunity to make light, lively, and sophisticated white wines like this Pinot Gris.

This wine is very floral, showing ripe pear and Fuji apple in the nose. Although the wine is dry, there are sweet flavors of nectarine, apple, and mixed melons on the palate. Malolactic fermentation (secondary fermentation) was prevented in order to preserve the lively acidity that supports its long clean finish



Varietal Blend

Pinot Gris 100%

Vineyard

Mike Freeponds 100%

Statistics

Bottled February 2, 2011

Cases produced: 550

Alc. 12.9%

Total acid 0.72g/cl

pH 3.30

RS <.25%

Sugar at Harvest 22.5 brix