



2013
IRIS VINEYARDS
OREGON PINOT GRIS

Growing Season:	The 2013 growing season at our Chalice Vineyard in the foothills of the Oregon Coastal Range started out with near ideal conditions lasting through August and into early September. A rain filled late September presented some challenges but transitioned into a somewhat dry, cool October bringing some relief to winegrowers around the state. Most of our Pinot gris was ripe and harvested in beautiful condition prior to the rain. The grapes, slightly lower than normal in sugar, came to the winery with beautiful citrus, pear and floral flavors and aromas. Consequently this wine has lower than normal alcohol content, clean acidity and vibrant aromas and flavors. The harvest was one of the earliest in Iris Vineyards history starting on September 26 th and ending on the 28 th .
Grape Yield:	Less than 4 tons per acre
Fermentation:	100% temperature controlled Stainless Steel fermentation
Cooperage:	No barrel aging
Final Analysis:	12.6% alcohol; TA 7.1 g/L; pH 3.2
Vineyard Source:	48% Chalice Vineyard (Iris Vineyards Estate) 52% Other local vineyard.
Tasting Notes:	This refreshing, pale straw colored Pinot Gris displays intriguing aromas of orange zest and chamomile blossom with a hint of white peach. On the palate this crisp medium bodied wine has citrus, mango and pear flavors accompanied by bright acidity and a clean finish.