



GILT  
2008 Pinot Gris

**Technical Notes:**

Vineyard: Maresh Vineyard  
Appellation: Dundee Hills  
Harvest Date: 10/28/08  
Tonnage: 1.99 tons  
Brix: 24.4o  
pH: 3.496  
TA: 7.29 g/L

**Processing and Fermentation:**

The fruit was pressed in a Wilmes 8000 bladder press. It was allowed extended skin contact for increased phenolic and tannin extraction. Fermentation was done in 7 neutral oak barrels with 2 types of yeast, 57% VL3 and 43% Steinberg. The Steinberg was cultured in house before inoculation. VL3 creates a strong grapefruit and citrus aroma profile, and chalky texture that is softened and integrated by the oak. Steinberg is primarily used on dessert wines. It has a slow fermentation curve, produces a thick velvety body, and creates high levels of esters. The aroma profile is watermelon, apricot, and tropical fruits like coconut and pineapple.

Fermentation temperature was kept below 53o F to cause a slow, cool fermentation. Total fermentation time was 5 months with a sur lees program of every 2 to 3 days to help build a thick and soft body. The wine was then sulfured, racked to tank at the end of March, and taken to 30o F for cold stabilization. The wine was racked again in July and X-flow filtered. Bottling then occurred in September.

**Finished Wine Analysis:**

Production: 139 cases  
Alcohol: 13.0%  
Malic Acid: 1.47 g/L  
Residual Sugar: 9.47 g/L  
pH: 3.50