

## 2006 Pinot Gris



### Viticultural Data:

Vine Age: 6-21 years  
Yield: 3.2 tons/acre  
Harvest Sugars: 24 Brix

### Enological Data:

pH: 3.35  
Bottled: February 2007  
Cases Produced: 13,412

The Willamette Valley has a suitable climate for this delicate grape variety – enough sunlight and warmth for ripening and cooler night temperatures to retain varietal character. To preserve the freshness, it is whole-cluster pressed, and then fermented at very cool temperatures in small stainless steel tanks, which accentuates aromatics and enhances the richness and viscosity. The fruit is hand-harvested from select hillside vineyards in the northern Willamette Valley. Our estate Pinot Gris is planted in a high-density format, which undergoes shoot and crop thinning for low yields.

Vintage 2006 certainly has everyone offering up grand descriptions! “Everything ripened beautifully.” “This is a rarity.” “A warm, fully ripe vintage.” Fruit set was ideal with a mild Spring. Months that followed were warm and dry, with short-lived heat spikes and a few intermittent cooling rains in the fall, advancing fruit ripeness. Feelings abound in the valley that the 2006 vintage seems to be a combination of the 1999’s depth and the ripeness of 2003 (the only vintage warmer than 2006), but with better flavors and natural balance. And white wines will shine! Many quoting 2006 as a stellar year with typical cool climate acidity to balance that richness.

The 2006 Elk Cove Vineyards Pinot Gris starts out with sweet aromatic fruits of the tropics; pineapple, guava and a touch of honeysuckle, hinting of springtime freshness, while also giving crispness on the palate with citrus and grapefruit. Yet true to the Elk Cove Vineyards’ style, there is a rich mouthfeel to give a full and satisfying balanced finish. Drink this lovely white wine as an aperitif or with a variety of food pairings from salmon and main-course salads to Asian and Thai influenced dishes.

### Reviews

#### Wine & Spirits ~ April 2008

*“19th Annual Restaurant Poll Top Ten Most Popular Pinot Gris/Grigio”*

**91 Pts. Editor’s Choice** ~ *Wine Enthusiast*, plus *“Enthusiast Top 100” for 2007, Ranked #60 ~ November 15, 2007*

*“This is an elegant, refreshing style scented with a lush nose that cleverly blends cut fruit, blossom, citrus and a hint of mineral. The mixed fruit flavors continue on the palate – pear, melon, peach and spice, perfectly balanced and ripe.”*  
– P.G.

#### 92 Pts. ~ Wine & Spirits ~ September 2007

*Vibrant pear fruit is at the heart of this elegant gris. Framed by a mild herbal scent, its succulent fruit is unabashedly rich and pure, but the wine never becomes too heavy or opulent. Talclike acidity lifts the wine and gives it a gentle contour. A good accompaniment to roast halibut. – P.C.*