



2015

PINOT GRIS
OREGON

SEVEN HILLS WINERY

TECHNICAL NOTES

VINEYARD	Abiqua Wind, Melrose, Dunning				
GRAPES	100% Pinot Gris				
VINTAGE	An abundant set in the spring led into a hot, dry summer. Early autumn harvest allowed for good acid retention with lively fruit and herb character.				
VINIFICACION	Fermented in Stainless steel with Chanson yeast, aged in 10% new French Oak				
COLOR	Pale straw				
AROMA	Bright and citrusy with aromas of grapefruit, spearmint, pear and hazelnut				
TASTE	Brisk and refreshing with ripe lemon, Bosc pear, grapefruit, orange zest, honeydew melon and green apple				
ALCOHOL	13.5%	LOT SIZE	3125 cases	SRP	\$17.00



WINEMAKER'S NOTES

2015 was one of the warmest vintages in Northwest winegrowing history. We blended valley floor and high hillside vineyards to give fully ripe berries while maintaining optimal balance and flavor. The wine underwent a long, cool fermentation with Chanson yeast in stainless steel with 10% of the wine briefly matured in new French oak to give the wine a hint of spice and roundness.

The nose shows citrus, spearmint, pear and hazelnut. The palate starts with ripe citrus and pear fruit, layered with spice and vanilla underneath. The finish is fruitful and balanced. It's a delightful match with seafood and vegetable dishes, and my favorite: grapefruit-avocado salad. Our Pinot Gris is made to drink young, and is at its best within two years of the vintage.

Casey McClellan, Winemaker

WWW.SEVENHILLSWINERY.COM

212 North 3rd Avenue • Walla Walla, WA 99362 • 877-777-7870 • info@sevenhillswinery.com