

BLUE MOON PINOT GRIS



VINEYARD

The Illinois Valley is the coolest area in the Rogue Valley Appellation. It benefits from the same warm summer days as the rest of the area, but its closeness to the ocean, and 1500 foot elevation have a cooling influence that make this region well-suited for Burgundian varietals like Pinot Gris (as well as varietals like Pinot Noir, Riesling, and Gewürztraminer) that benefit from this type of climate.

HARVEST

The 2006 growing season started out with a typical bud break, and not too many frost nights. Bloom went well, giving us an average crop load. We had an early summer, with May and June warmer than normal. These summer months were atypical for Southern Oregon, with warm days and very cool nighttime temperatures (which preserves the natural acidity in the grapes), so that at harvest the acid/sugar ratios were perfect. The early summer heat led to early ripening, and beautiful fall weather led to extensive hang time, providing us with some of the best fruit we have seen in years. Harvest started October 1st for Pinot Gris which is fairly early for Oregon

FERMENTATION AND AGING

In order to preserve the delicate, fruity flavors of Pinot Gris, the wine is fermented at very cool temperatures and aged only in stainless steel tanks. No malolactic fermentation takes place.

WINEMAKER'S NOTES

This pleasant white wine (an Oregon tradition) is medium-bodied with fresh, vibrant fruit offerings of melon and pear, with a touch of citrus.

Varietal:	100% Pinot Gris
Appellation:	Southern Oregon
Final pH:	3.45
Titrateable Acidity:	0.62 g/100ml
Residual Sugar:	0.2%
Alcohol:	13%

