

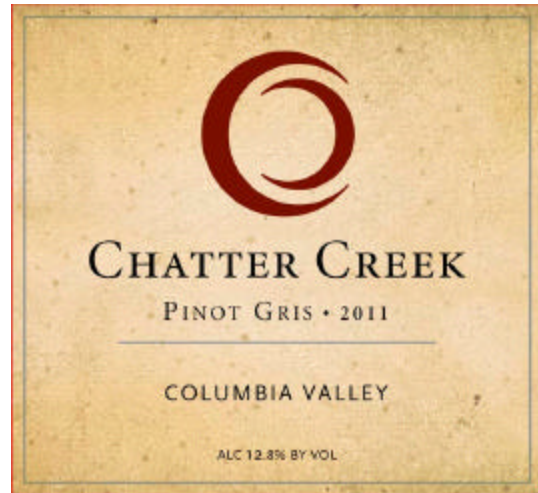


CHATTER CREEK

Pinot Gris COLUMBIA VALLEY ~ 2011

This vintage was a challenge for much of Washington State. A late spring and cool summer closed with a cool damp fall. A recipe for disaster unless you're an ex-sparking producer like myself. I saw it as an opportunity to make light, lively, and sophisticated white wines like this Pinot Gris.

This wine is very floral, showing ripe pear and Fuji apple in the nose. Although the wine is dry, there are sweet flavors of nectarine, apple, and mixed melons on the palate. Malolactic fermentation (secondary fermentation) was prevented in order to preserve the lively acidity that supports its long clean finish



Varietal Blend

Pinot Gris	100%
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Vineyard

Millie Grow	100%
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Statistics

Bottled March 7, 2012

Cases produced: 490

Alc.	12.8%
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Total acid	0.72g/cl
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pH	3.30
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RS	<.25%
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Sugar at Harvest	22.5 brix
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