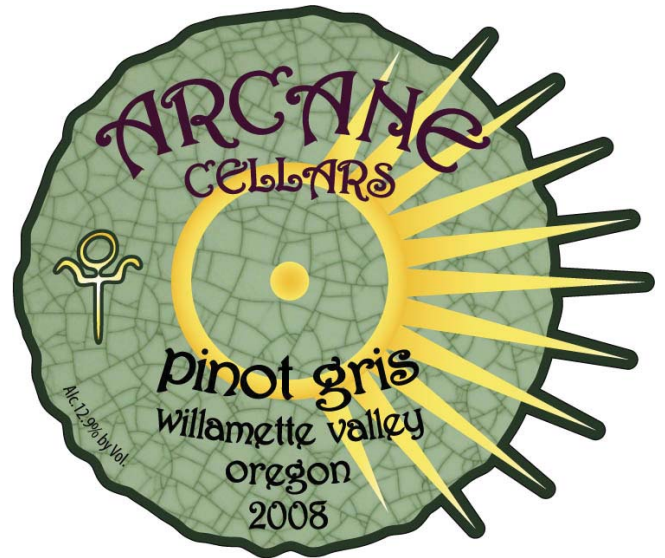


Arcane Cellars

2008 Pinot Gris
Willamette Valley



Vineyard Sources:

91% Vista Hills Vineyard, Dundee Hills
9% Wheatland Vineyard, Willamette Valley

Tasting Notes:

This full-bodied Pinot Gris has a beautiful golden straw color, and aromas of peaches, grapefruit and pear and a hint of anise. Flavors of melon, lime and orange zest unfold in the mid-palate. Slightly off-dry, and balanced with crisp acidity, the wine has a mouthfeel that is rich and round and a long, smooth and voluptuous finish. Serve with rich cheeses such as camembert, triple-cream bries, goat cheese or gorgonzola. Also great with grilled fish, oysters, sushi or spicy Asian cuisine such as Indian, Korean or Thai food.

Release Date: May 2009

Cases Produced: 525

91 POINTS -- Wine and Spirits Magazine

90 POINTS + EDITOR'S CHOICE -- Wine Enthusiast Magazine

GOLD MEDAL -- San Francisco International Wine Competition

Winemaking:

Harvested before the rains began, the grapes were very sound and mature. Pressed whole cluster after sorting into stainless tanks. Cold settled for 4 days, then racked and direct inoculated with yeast. Fermentation occurred at low temperatures (maximum 18C) for approximately 30 days, when fermentation was stopped before dryness by chilling, then racking off the lees. The new wine was aged and cold stabilized over the winter, then lightly fined with bentonite before racking again. A small amount of Riesling was added to the final blend for additional aromatic complexity. Bottled in March, 2009.

Technical Data:

Harvest Dates: September 30 - October 10, 2008

Average Brix at Harvest: 22.5

Alcohol: 12.9%

Residual Sugar: 0.7%

TA: 6.9g/L

pH: 3.23

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