



2010 CLOVER, PINOT GRIS

AVA: YAMHILL-CARLTON

WHOLE CLUSTER: 100%

VARIETAL: PINOT GRIS

HARVEST DATE: OCTOBER 22ND

ELEVAGE: 14 MONTHS IN NEUTRAL FRENCH

ALCOHOL 13.5%

PRODUCTION: 50 CASES

VINEYARD: BISHOP CREEK

2010 VINTAGE IS ONE OF THE LATEST IN OREGON HISTORY, BLOOM BEGAN THE LAST DAYS OF JUNE AND TRICKLED INTO THE FIRST FEW DAYS OF JULY. SET WAS LIGHT TO MODERATE, WITH SMALL CLUSTER. SUMMER TEMPERATURES WERE COOLER THAN NORMAL, AND THERE WERE A FEW INCIDENCES OF RAIN IN SEPTEMBER. HOWEVER, OCTOBER WAS WARM AND BEAUTIFUL UNTIL THE LAST WEEK OF THE MONTH.

MARINE UPLIFTED SILTSTONE AND SEDIMENTARY SOILS LAID DOWN BY THE MISSOULA FLOODS, NON-IRRIGATED VINES, IMMACULATE FARMING. 100% PINOT GRIS, UN-GRAFTED VINES PLANTED IN 1990.

WHEN WE SPEAK OF TYPICITY, THE NEED FOR A WINE TO LIVE ACCORDING TO OUR EXPECTATIONS, WE OFTEN ORDER ACCORDING TO WHAT IS THE MOST COMMON EXPRESSION RATHER THAN WHAT IS THE MOST NOBLE EXPRESSION.

TASTING NOTES: AROMAS OF LEMON CREAM, APRICOT, STAR FRUIT, WITH FRESH WOOD, DESERT BRUSH, AND PINE. THE PALATE HAS FLAVORS OF KUMQUAT, MANDARIN, AND APRICOT, WITH NOTES OF MULLED SPICES, AND A RED CURRANT FINISH. THERE IS ELEGANT WEIGHT AND TEXTURE IN THE MOUTH. THE WINE IS LINEAR RATHER THAN ROUND, WITH JUICY ACIDITY, SOME TANNIN, AND A LONG FINISH WITH A SENSE OF ROCK DUST