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## 2012 PINOT GRIS

AVA: WILLAMETTE VALLEY

HARVEST DATE: OCT. 26TH

VARIETAL: PINOT GRIS

ALCOHOL: 13.8%

PRODUCTION: 333 CASES

SOILS: WILLAKENZIE-SEDIMENTARY

VINEYARDS: WHISTLING RIDGE & BISHOP CREEK



PRODUCED FROM THE WHISTLING RIDGE AND BISHOP CREEK VINEYARDS, THE PINOT GRIS BLOCKS IN BOTH VINEYARDS ARE PLANTED AT THE HIGHEST POINT OF THE VINEYARD, OFFERING MAXIMUM EXPOSURE TO COOLING BREEZES IN THE EVENING, THE MOST SHALLOW SOILS (12-14" DEEP), AND A SLIGHTLY LESS DIRECT SUN EXPOSURE THAN THE SLOPE BELOW. AVERAGE VINE AGE IS 20 YEARS.

PICKED THE FIRST WEEK IN OCTOBER DURING PERFECT WEATHER, THE FRUIT WAS IMMACULATE AND PROCESSED AFTER A 24 HOUR REST PERIOD. THE JUICE IS PRESSED TO TANK, SETTLED FOR 36 HOURS AND RACKED TO A COMBINATION OF STAINLESS DRUMS, 300 GALLON MICROPOROUS POLYMER TANKS, AND NEUTRAL BARRELS. FERMENTED WITH SEVERAL YEAST STRAINS FOR COMPLEXITY, AND AGED ON THE LEES FOR 6 MONTHS.

THE STYLE IS DRY, RICHLY TEXTURED, COMPLEX, WITH BRIGHT ACIDITY. RIPE PEAR AND APPLE FLAVORS LAYER OVER SUBTLE SMOKY NOTES AND SUBTLE HINTS OF SAGE AND SPICE. THE MOUTH WILL GAIN TEXTURE FOR THE NEXT 12-18 MONTHS BUT THE WINE IS KEPT IN BALANCE BY THE BRIGHT FRUIT FLAVORS AND LONG FINISH.

A COUNTERPART TO DISHES WITH CREAM SAUCE, MY FIRST THOUGHTS WITH THIS WINE ARE OF MEATY FISH DISHES LIKE SALMON, HALIBUT, OR MONKFISH. IT WILL HANDLE CHICKEN OR PORK QUITE EASILY AS WELL.

ALL MATELLO WINES ARE PRODUCED FROM NON-IRRIGATED FRUIT, PROVIDING SITE DRIVEN WINES WITH INDIVIDUALITY AND QUALITY INTACT.