



2013 PINOT GRIS

AVA: WILLAMETTE VALLEY

PRODUCTION: 351 CASES

VARIETAL: PINOT GRIS

VINEYARD: WHISTLING RIDGE & BISHOP

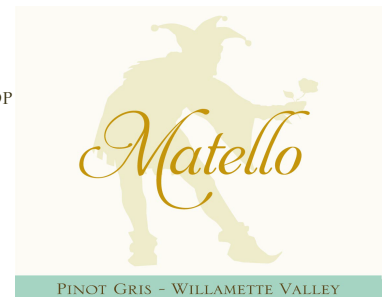
HARVEST DATE: SEPTEMBER 14TH-15TH &

CREEK

OCTOBER 15TH

DRY FARMED

AVERAGE VINE AGE: 18 YEARS



THE 2013 PINOT GRIS WAS PRODUCED FROM THE WHISTLING RIDGE AND BISHOP CREEK VINEYARDS. THE PINOT GRIS BLOCKS IN BOTH VINEYARDS SHARE A NUMBER OF KEY SIMILARITIES. IN BOTH VINEYARDS, THE PINOT GRIS IS 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. THE PINOT GRIS PLANTINGS IN BOTH VINEYARDS ARE DRY FARMED.

THE FRUIT IS PICKED IN THE EARLY MORNING, AND PRESSED THE FOLLOWING DAY AT THE WINERY. GRAPES ARE PRESSED WHOLE CLUSTER, JUICE IS SETTLED FOR 24 HOURS AND RACKED TO NEUTRAL BARREL AND TWO SMALL TANKS. FERMENTED AT COOL TEMPERATURES, WITH SEVERAL YEAST STRAINS FOR COMPLEXITY, AND AGED ON THE LEES FOR 7 MONTHS. THE 2013 PINOT GRIS IS RICH IN FLAVOR BUT BALANCED WITH PERSISTENT ACIDITY, CRISP DELINEATED FRUIT, AND MINERAL COMPONENTS. PEAR, APPLE, AND HONEYDEW MELON LAYER OVER WHITE FLOWERS, WHILE THE VIBRANT STONY ACIDITY EVOKES THE SHALLOW SOILS THE WINE COMES FROM.

THE 2013 PINOT GRIS IS RICH ENOUGH TO HANDLE CHICKEN, HALIBUT, AND PORK (STAY WITH HERB RUBS AND WHITE SAUCES), BUT SHOULD BE LOVELY WITH LOBSTER, MONKFISH, OR STEELHEAD. DEFINITELY MATCH THIS WITH TANGY, FRESH CHEESES, PARTICULARLY CHEVRE.

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