

## **Sunset**

August 2003

### **"Shades of Gray"**

Karen MacNeil-Fife

Pinot Gris is a French grape, but it's best known for its Italian personality, as Pinot Grigio. Light and fresh, Pinot Grigio has always been loved for what it is not: it is not complex, intense, or particularly aromatic, flavorful, or long on the palate.... Its plain-Jane quality makes it ideal for washing down almost everything.

But in France - the grape's homeland - Pinot Gris is made into a wine that's altogether a different kettle of fish. Here, Pinot Gris is a rich, smooth, powerful wine full of personality, with almond, vanilla, peach and earthy aromas and flavors. The French drink it with all sorts of substantial dishes, especially pork...

When it's called Pinot Gris (as it usually is in Oregon), the style is meant to be closer to the French end of the spectrum - that is, the producer is hoping to make a fairly intense, flavorful wine... Most are made without much new oak, so they don't have big, toasty, oaky flavors. Instead you'll find pure, refreshing citrusy characteristics - perfect for August.

**BETHEL HEIGHTS VINEYARD**  
6060 Bethel Heights Road NW  
Salem, Oregon 97304 USA  
(503) 581-2262 • Fax (503) 581-0943  
Website: [www.bethelheights.com](http://www.bethelheights.com)  
Email: [info@bethelheights.com](mailto:info@bethelheights.com)



2002  
**PINOT GRIS**  
OREGON

### 2002 PINOT GRIS

Harvest dates: September 19, October 9 & 18, 2002

Source: 29% Bethel Heights Vineyard, 9% Lewman Vineyard,  
37% Freedom Hill Vineyard, 25% Griffin Creek Vineyards  
Grapes at harvest (avg): Brix : 23.0, pH: 3.33, TA: 6.5 gr./liter

Finished wine: Alcohol 13.9 %, pH: 3.3, TA: 6.2 gr/liter

0.4% Residual sugar

1830 Cases produced, bottled January 2003

Suggested Retail \$12

**The 2002 vintage:** In many ways the 2002 vintage was quite similar to 2001. Bloom in mid-June under sunny skies set a large crop that had to be thinned aggressively. Sunny and unusually dry weather persisted through the summer. Harvest took place in early October with no sign of rain.

**Winemaker notes:** Fruit from Griffin Creek Vineyards in Oregon's warmest appellation, the Rogue Valley, blended well with the Willamette Valley fruit, softening the acidity and adding another layer of complexity. The wine was fermented cold, exclusively in stainless steel, and was finished without malolactic fermentation. It finished almost dry with 0.4% residual sugar.

**Food recommendations:** A perennial favorite with grilled salmon, Pinot gris is also a perfect foil for the heat of Thai and Indian cuisine. In warm weather try it slightly chilled with a shellfish salad.

*Bethel Heights Pinot Gris 2002: "Beautiful meadowy, gingery aroma; limey and crisp on the palate. A fresh, dry white that's friendly toward all kinds of foods." **Sunset**, August 2003*