

### **Oregon Pinot Gris**

Pinot gris is Oregon's most widely planted white winegrape variety. *Gris* (or *grigio*) means gray, though the grapes are actually a dusky maroon color when ripe. Pinot gris, like Pinot blanc, is a genetic offshoot of Pinot noir. All three pinots have their roots in northern Europe and thrive in Oregon's cool climate.

#### ***In Oregon, Pinot Gris Takes On a New Identity***

*Winemakers in the Willamette Valley of Oregon have adopted this grape over the last decade. Not only have they all agreed to use its French name, Pinot gris, but they have achieved a stylistic consensus as well, carving out a middle ground between Italy and France. Oregon Pinot gris is dry, light-bodied and lightly fruity, with an occasional toasty quality and sometimes even a hint of fizz to it.*

*Pinot gris from Oregon rarely costs more than \$15 a bottle, and in a heartening display of enlightenment, winemakers are emphasizing the qualities that make the wine likable, rather than trying to turn it into something big and expensive... These wines are fresh and attractive, all good spring and summer choices."*

Eric Asimov in The New York Times,  
March 22, 2000

#### **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**

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 dry weather persisted through the summer. Actually the growing season was unusually dry, causing young vines to ripen quite early, ready to harvest before the end of September. Older vines ripened more typically in early to mid October under sunny skies.

**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:** This is a bright easygoing wine with flavors of tropical fruits and melon. With more body than Pinot grigio from Italy, and less ponderous weight than Pinot gris from Alsace, it is a food-friendly alternative to Chardonnay. A perennial favorite with grilled salmon, it is also a perfect foil for the heat of Thai and Indian cuisine. In warm weather try it slightly chilled with a shellfish salad.