

PINOT GRIS & PINOT GRIGIO

Food & Wine

Though the spelling is different and the bottles are usually in different sections of the wine store, Pinot Gris and Pinot Grigio are the same grape. Translate either one and the result is “gray Pinot,” which makes perfect sense: the skins of this grape have a hue ranging from gray-blue to coppery orange, and the grape itself is a mutation of Pinot Noir.

Pinot Gris from Alsace, France, tends to be full-bodied and unctuous, full of spice notes and peach and apricot flavors; Northern Italian Pinot Grigios are bright, light and zippy, with white peach or nectarine flavors and tingly acidity. New World versions are essentially divided into these two styles, and the wines tend to be labeled Gris or Grigio accordingly.

FOOD RECOMMENDATIONS

Pinot Gris is so easy to like. It can be a very useful benchmark wine when you are not sure what to serve given who is coming to dinner. Our 2010 Pinot Gris is refreshingly crisp, with just a touch of sweetness for balance. A beautiful match for seafood, try our Gris with baked salmon, or with any white fish served in a moderately rich sauce. It pairs beautifully with shrimp or scallops in a cream sauce and served with a medley of fresh summer tomatoes in a light vinaigrette. For a lazy late summer afternoon on the deck, have a glass of slightly chilled Pinot Gris served with good cheese and bread and cantaloupe or apple slices on the side. Check our website for other food pairing options.

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2010 PINOT GRIS

Harvest date: October 21, 2010

Fruit source: Foris Vineyard (Rogue Valley) 55%,
Bethel Heights Vineyard 32%, Lewman Vineyard 13%

Grapes at harvest (average): Brix: 22.4, pH: 3.29

Finished wine: Alcohol 13.2%, pH: 3.34, TA: 5.4 gr/liter

0.4 % Residual sugar

1255 Cases produced, bottled May 2011

Suggested retail \$16

THE 2010 VINTAGE: The growing season throughout Oregon started off with a cooler than normal Spring and early Summer. Yields were lower than in typical years, due in part to early season weather conditions and also due to very aggressive crop thinning to compensate for the late start. An Indian summer that began in early October and lingered through month's end created optimal conditions for harvest. The lower yields delivered high quality fruit, with characteristics of full phenolic ripeness, concentrated flavors and balance.

VINIFICATION: The grapes were whole cluster pressed and the juice settled for 3-4 days, then moved into stainless steel fermentation tanks and inoculated with commercial yeast. The fermentation was cool and stretched out for over a month. When we decided the wine was in balance, we stopped the fermentation and inhibited malolactic fermentation to maintain acidity. The wine is bottled with a Stelvin closure to protect its freshness.

TASTING NOTES: Lemon zest, star fruit, and white peach overlay subtle flint and yeasty aromas. This wine showcases what we love about our 2010 white wines: exuberance, concentration, and depth. Flavors include bright citrus, fig, and sea salt, all framed by persistent acidity and underlying textural richness