



### 2007 Lachini Vineyards Pinot Gris, Oregon

*A blend of eight vineyards from five AVA's throughout Oregon. Stylistically, expresses a depth of fruit with a wonderful bouquet; while retaining acidity and varietal character. Vino-Lok™ closure.*

|                |                 |
|----------------|-----------------|
| Wine type -    | 100% Pinot Gris |
| Release date - | May 12, 2008    |
| Alcohol -      | 13.5%           |
| pH -           | 3.41            |
| Residual sugar | 0.18%           |

Harvested over 2 ½ weeks from mid Sept to Oct. 4, 2007.

Vineyards ~ Del Rio & Melrose (Rogue Valley) 30%, Tukwilla (Dundee Hills) 20%, Courting Hill (Banks) 20%, Elvenglade (Gaston) 15% and Sheppard Hill (McMinnville) 15%.

Aged for 7 months in 100% stainless steel tanks without malolactic fermentation. The grapes were cooled prior to processing. Whole cluster pressing took place in order to capture the essence and freshness of the fruit. Each lot was fermented separately. Select yeasts were chosen to complement and preserve the fruit components.

|  |                         |
|--|-------------------------|
| Total case production (12-bottle case equivalents) – | 640                     |
| U.S. suggested retail bottle price –                 | \$20.00 per 750 ml      |
| FOB –  | \$120/case, \$10.00/btl |

**Winemaker: Laurent Montalieu**

### **TASTING NOTES**

*Crisp and appealing it reveals aromas of pear, melon and citrus fruits with subtle floral nuances and flint. It is once again rich, seductive and full-bodied in style, with a velvety mouth feel of vivacious with creamy flavors intertwining perfectly with the lively acidity. Concludes with a texture of ephemeral qualities and a hint of minerality on the lingering and clean finish.*

### **REVIEWS**

**The San Francisco Chronicle**, October 13, 2006 – 2005 Lachini Pinot Gris awarded **THREE & A HALF STARS** and subsequently listed in the **Top 100 Wines for 2006** *Rich, well-ripened and almost unctuous, this glass-stoppered wine has loads of lovely white peach, just-ripened pear, hints of mineral and stone, and is balanced with a long finish. Its fine texture and structure is better than is usually found in Pinot Gris.*

**The Wine Enthusiast**, February 2007 – the '05 showed “Excellent definition and pure pleasure in the mouth.” Paul Gregutt. **90 PTS!** *Here's a very seductive Pinot Gris, done in the soft, plush style that Oregon is best at. Smooth and supple, it's got a good mix of apple and pear, the flavors suggesting spicy tart more than fresh cut fruit.*

**Aspen Food & Wine Festival**, 2005 – Lachini '04 Pinot Gris recognized awarded Top 10 New World White Wines among thousands!

