



AIRFIELD

2008 Pinot Gris

Vineyard: The block for Pinot Gris is C-4. The row orientation is east to west with a very slight west facing slope. Vines were planted in 1998. Most of fruit from this block goes to Hogue Cellars.

Vinification: The grapes were machine harvested on October 7th during the cool of morning. After transport to the winery, the grapes were fed 'whole cluster' into the press. After a gentle press cycle, the juice was fined and allowed to settle for 2 days. The juice was then racked and warmed to 60 degrees. Inoculation was done using the yeast, 71B. Ferment was kept at 60 degrees and continued until October 22nd.

Maturation: The Pinot Gris was left in stainless steel tanks until bottling.

Bottling: Bottled on March 2nd, 2009. This wine was both heat and cold stabilized. Filtration was conducted using plate and frame and then again using membrane filter directly before bottling. Screw cap closures were applied.



REGION	Yakima Valley AVA, Washington
VINTAGE	The 2008 Vintage started off with a very cool spring. Usually our estate vineyards break buds the 10th of April, but in 2008 it was about two weeks late. The weather heated up and it seemed as if we would get back on track, but a cooler than normal August and the slow start led to delayed ripening. Luckily, we had an Indian Summer that kept temperatures hovering near 80 degrees well into October. Perfect ripeness finally arrived. The vintage's long hang time led to big wines that have acidity.
VARIETAL COMPOSITION	100% Pinot Gris
WINE ANALYSIS	14.5 % alcohol 5.85 g/L TA 3.5 pH
RESIDUAL SUGAR	0.60%
CASES PRODUCED	818 cases
RELEASE DATE	April 25, 2009

Hand-Crafted By Winemaker:

Marcus J. Miller

COLOR Clear, pale straw.

NOSE A gentle bouquet of white peach and pear.

FLAVORS Light-bodied. Slightly off-dry. Soft, yet rounded mouthfeel with tantalizing flavors of stonefruit and melon.

FOOD PAIRING Pair with grilled halibut and mango salsa, spring rolls, sweet and sour chicken, or a salad of arugula, pears, walnuts, and blue cheese.

PEAK DRINKING Enjoy now through 2010.