



**MONTINORE ESTATE**

**2007**

**Pinot Gris**



***T*asting Notes**

The cooler growing season in 2007 produced white wines with great aromatics and a bright fresh character. Our '07 Pinot Gris is no exception. It is very aromatic with notes of fresh ripe pear, yellow apple and a pleasant floral/herbal accent. On the palate it bursts into flavors of ripe honeydew melon with hints of mango overlaying ripe apple/pear character. The long finish is dry, fresh and crisp with a sweet/tart apple essence and distinct mineral qualities.

***Technical data...***

*Harvested.... 10/3-10/13*

*Average brix at harvest... 20.3°*

*Alc.... 12.8%*

*pH....3.44*

*TA.... 6.60 g/L*

*Residual sugar... .14%*

*5% stainless and oak barrel fermented*

*95% stainless tank fermented*

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