



OREGON PINOT GRIS FROM 2 CLEVER GUYS

BEHIND THE GRAPE

Winemakers Steve Anderson and Steve Richards have upped the ante with their Persnickety Wines brand by including Oregon's other Pinot—Pinot Gris. Also known as Pinot Grigio, this fruit is Oregon's #2 grape in terms of production.

A cousin of Pinot Noir, this grape shares similar growing characteristics. In the case of this fruit, the tendency is to crop the Pinot Gris a bit heavier in order to retain crispness and acidity. In addition, our 2 Clever Guys like to maintain a bit of pink botrytis in the fruit, just to give it that unique flavor; less than 2–3%.

Great care is taken to be sure that the grape's hang-time is not too long. This avoids acid level drops and too much color. Gris grapes can range in color from bluish to gray to pinkish with some of these colors even prominent on the same cluster.

THE WINE

2 Clever Guys has taken this pinkish-gray grape and whole cluster pressed it. The juice is fermented at cool temperatures with yeast that releases the aromatics of bergamot tea blended with grapefruit. The wine is then immediately bottled, preserving its freshness and acidity. Crisp and clean is the order of the day.

TERROIR

Situated in a natural weather shadow of the Coast Range, which shunts storms from the Pacific Ocean north to Portland and south below Salem in the Willamette Valley, vineyards in this area are protected from weather extremes. Yet in summer, a gorge carved by ancient glaciers draws in maritime air to provide ideal cooling for sensitive varietals in warmer months. This element of the "terroir," along with the area's soil composition, provides the ideal topography for producing quality Pinot Gris. The appellation is 100% Oregon.

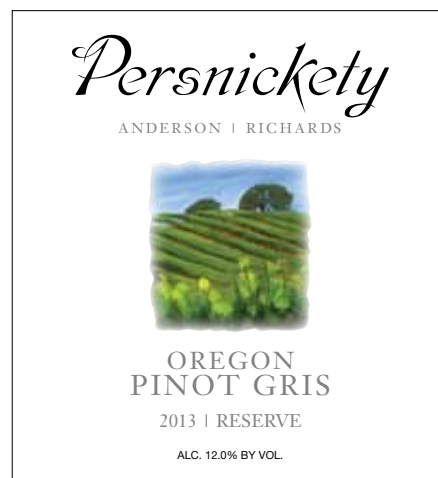
DESCRIPTION

CHARACTERISTICS

Color: Pale yellow diamond
Aroma: Tangerine zest, lemon peel
Taste: Bergamot, grapefruit, citrus honey
Body: Complex & refreshing

TECHNICAL DATA

Brix at Harvest: 22.0
Alcohol: 12.0%
Acid: 6.0 grams per liter
PH: 3.11
Residual sugar: 0.43%



Info @
Persnickety Wines