



**BELL**

WINE CELLARS

6200 WASHINGTON STREET

YOUNTVILLE, CA 94599

WINERY 707-944-1673

FAX 707-944-1674

E-MAIL:INFO@BELLWINE.COM

WWW.BELLWINE.COM

**2009 Pinot Gris  
Willamette Valley  
Oregon**

**Viticulture**

Winegrowing in Oregon's Willamette Valley has been well established since the 1860s. The Valley is a large and climatically diverse region extending more than 150 miles from Portland to Eugene, dwarfing valleys such as Napa. Since the valley is exposed directly to maritime airflow off the Pacific Ocean, site selection and management is absolutely critical to fruit quality. Winters are mild, but cool, wet summers make the work of achieving optimum ripeness and balance every winemaker's challenge. Our Pinot gris and Pinot noir come from vineyards in the southern part of the valley, specifically situated above the fog line of the Valley floor, but below the wind line where ripeness is often impaired. The gently sloping, southern facing vineyards, featuring brick-red volcanic soils that drain particularly well, produce a Pinot gris with the perfect combination of minerality and appealing mouthfeel and a Pinot noir displaying dark ruby coloring and a robust palate.

Sustainable farming practices are embraced by our growers, precluding the use of chemical fertilizers or pest control. Vineyard location, meticulous management and sustainable farming culminate in our Oregon Collection - wines that exhibit not only the classic characteristics of their varietals, but also unique nuances in their flavor profiles.

**Vintage Notes**

The 2009 vintage in Oregon followed a generally warmer growing season, characterized by high week-to-week variability with wide swings between record high and record low maximum temperatures. A mid-season heat wave accelerated sugar development, while flavor and grape maturity needed additional time on the vine. Fortunately a warm and dry harvest period gave way to cooler than expected conditions in late September and early October, allowing growers to let fruit hang, providing for optimal flavor development and ripeness. Harvest continued into the third week of October in the Willamette Valley.

**Tasting Notes**

Our Willamette Valley Pinot gris has an attractive pale straw color and is a refreshing wine with aromas of pineapple, pear and peach. The bright acidity, accentuated by citrus and tropical fruit flavors, delivers a lovely, satisfying finish that is crisp and clean. As a delicious accompaniment to fish, shellfish or mild dishes, this wine will brighten any occasion. Or, enjoy a cold glass on its own!

**Technical Analysis:**

Varietal	Pinot gris
Source	Willamette Valley, Oregon
Total Acid	0.63 gm/100ml
pH	3.29
Alcohol	12.5%
Aging	100% Stainless steel
Bottle Date	March 2010
Production	710 cases

