

WATERSTONE

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2008 PINOT GRIS NAPA VALLEY

Vintage

Mother Nature provided a dramatic vintage in 2008. Due to a dry Spring, vines pushed early and fell victim to one of the longest and deepest frost periods in decades. Shortly thereafter, during bloom, temperatures soared and further damaged the potential crop, resulting in fewer clusters and smaller berries. The Summer season proved cool, but gave us a week of high temperatures around Labor Day that threw the cellar into a break-neck pace with many early-ripening varieties. The season ended with relatively cool temperatures, providing some much-needed hangtime for Cabernet Sauvignon. Overall, the vintage was marked by low yields, yet high quality; the wines are proving to be well-structured, concentrated, and elegant.

Vineyards

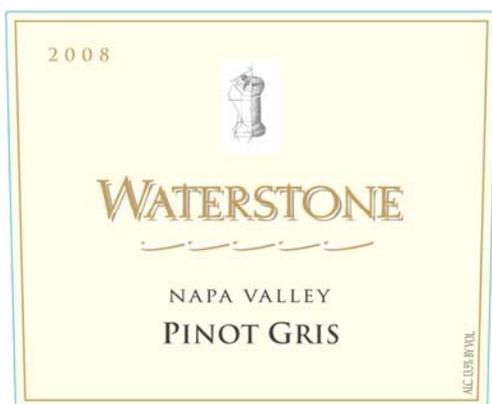
The grapes for this wine were grown in the Nichelini Vineyard in the Chiles Valley region of Napa Valley. The region, with its clay-loam and shale soils, favors a longer growing season with its higher elevation and persistent morning fogs.

Vinification

After whole-cluster pressing, the Pinot Gris juice was fermented to dryness in stainless steel. About half the wine was moved to neutral one-and two-year-old French Oak barrels for 90 days, where the lees were stirred routinely to increase yeast contact and add richness. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.

Tasting Notes

This Pinot Gris is noted for its fresh fruit aromas, dominated by ripe peach, pear and nectarine notes. The minimal contact with oak provides some creamy textures that complement the wine's bright acidity, making this an ideal food wine.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	100% Pinot Gris
Appellation	Napa Valley
Alcohol	13.6%
TA	0.64 g/100ml
pH	3.29
Oak Aging	50% of blend, 90 days
Oak Cooperage	French Oak
Bottling Date	March 2, 2009
Production	541 cases
Suggested Retail	\$18