

WATERSTONE

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2010 PINOT GRIS NAPA VALLEY

Vintage

Mother Nature framed the 2010 growing season with above-average precipitation in Napa Valley, with Spring rains ending in May and resuming in late October. The season was slightly cooler than normal, testing the skills of vineyard managers as they sought to speed up the ripening process. The harvest season was brought to a quick close in late October by an advancing Pacific storm system. Overall, tonnage was off by as much as 20% but vintners were pleased with the quality of the crop.

Vineyards

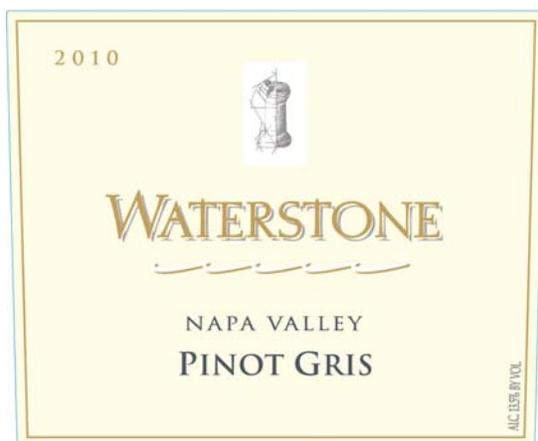
The grapes for this wine were grown in the Nichelini Vineyard in the Chiles Valley region of Napa Valley. The region, with its clay-loam and shale soils, favors a longer growing season with its higher elevation and persistent morning fogs.

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.



Technical Data:

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| Varietal Composition | 100% Pinot Gris |
| Appellation | Napa Valley |
| Alcohol | 13.9% |
| TA | 0.66 g/100ml |
| pH | 3.20 |
| Oak Aging | 50% of blend, 90 days |
| Oak Cooperage | French Oak |
| Bottling Date | April 14, 2011 |
| Production | 435 cases |



Philip Zorn, Winemaker