

Pinot Grigio



Vintage: 2007

Size of Lot: 1575 cases

Components: 51% Pinot Grigio from Twin Brook Vineyards, 37% from Historic Hopewell, 12% Vidal from the Miller Estate Vineyard.

Date Picked, Processed: September 13-October 15, 2007

Characteristics of Vintage: The 2007 vintage was very, very good, one I have called the vintage of a life time. While I was bowled over by '01 and '02 in this region, you might remember I eventually down-graded them to a 9 out of 10 after experiencing '05. So how do I put a number to '07? It was simply extraordinary. Perfect long cool dry spring. A smattering of moisture in July. Stressed vines focused on their progeny, my grapes. A harvest long and cool and clear and dry. Yes, I am extremely grateful to the climate, soil and temperature gods who gave me this opportunity for perfection in 2007, something I hope my 36 vintages of making wine on the east coast have prepared me for. Did I say that 2007 was very good?

Fermentation Temperature: 55° F

Residual Sugar: 0.2%

Total Acidity: 0.70

Alcohol: 12.5%

pH: 3.46

Finishing: Stainless steel fermented and aged.

Winemaker Notes: *From a very good vintage, this light clear straw colored wine has a beautiful nose of lemon/lime with hints of pear and almond. It comes across as very refreshing with it's clean crisp acidity, zesty juicy fruit, and mouth-watering long lively finish.*

CHADDSFORD WINERY