



2008 Columbia Valley Pinot Gris

Masterful Wines from Washington State

Columbia Winery was founded in 1962 by ten friends, six of whom were University of Washington professors. Originally known as Associated Vintners, the group was united in the belief that classic European vinifera vines could survive the harsh Washington winters and that fine wine could be made in Washington State.

David Lake, Master of Wine, joined Columbia Winery in 1979. During his 27-year tenure, he was renowned for his experimentation with new varietals and for producing the first series of vineyard-designate wines in Washington State. He was the first winemaker to produce several varietals in Washington, including Syrah, Cabernet Franc and Pinot Gris before retiring in 2006.

Today, a team of winemakers, led by Director of Winemaking Kerry Norton, continue to create exceptional Washington State wines.

Tasting Notes

The 2008 Pinot Gris is beautifully pale straw gold in color. Aromas of vibrant orange blossoms, peaches and spice. On the palate, bright citrus and ripe melon with a touch of spice and cream. A very light and crisp wine, nicely rounded in body and texture, with a medium-long clean, dry finish.

Food Pairing Recommendations

An excellent wine to put in your picnic basket – try pairing it with an antipasto platter of prosciutto wrapped asparagus spears, roasted almonds, olives and cheeses. Exceptional with shellfish and halibut dishes.

Varietals

Pinot Gris	94.2%
Chardonnay	3.1%
Gewurztraminer	2.7%

Appellation

Columbia Valley

Vineyard Sources

Minnick, Oasis, Reed, Airport Ranch, Otis Art DenHoed

Technical Notes

Total Acidity	6.7 g/L
pH	3.39
Residual Sugar	Dry
Alcohol	13.0%
Cases Produced	8,376
Harvest Date	September 2008
Bottling Date	January 2009
Release Date	March 2009

