



2009
ANDERSON VALLEY
WILEY VINEYARD
PINOT GRIS

THE VINTAGE	Drought conditions continued across Northern California in 2009. Winter rains were light and water remained scarce throughout the growing season. For the second consecutive year, a mid-May heat wave brought some of the highest temperatures we would see all summer. The summer was relatively cool and perfect for ripening. Harvest began in mid-September and finished on October 22. This year will be remembered for two dramatic harvest weather events – a late September heat wave that risked pushing sugars too high, and the biggest October storm in over forty years. We were fortunate to have our warmest blocks harvested before the heat wave and all of our delicate varieties in before the storm. In spite of the unusual weather, it was a balanced vintage that produced outstanding wines.
VINEYARD	Located on a ridge above the town of Navarro in the Anderson Valley Appellation, Wiley Vineyard is planted to a field blend of Pinot Gris clones 148 and 152 on 5C rootstock.
HARVEST	September 20, at 26.2° Brix
FERMENTATION	Whole cluster pressing to tank and settled for 24 hours Barrel fermented in neutral French Oak No malolactic fermentation permitted
AGING	Settled in barrel for ten months
TECHNICAL NOTES	Alcohol: 15.2% pH: 3.22 Total Acid: 7.1 g/L Residual Sugar: 7.8 g/L
CASES CRAFTED	Three hundred and twenty-two cases bottled on August 25, 2010
RELEASE DATE	October 1, 2010
WINEMAKER'S COMMENTS	“The fourth vintage of our Wiley Pinot Gris shows lovely notes of honey and poached pear on the nose. Aromas of beeswax and apricot mingle with hints of lemon curd and white peach. Brilliant gold in the glass, this unctuous wine is loaded with flavors of Mandarin orange and cantaloupe. The palate is rich and dense flavors of lemon oil on the finish.” —Ryan Hodgins, Winemaker