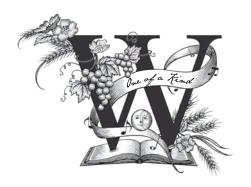
WAITSBURG CELLARS



THE AROMATICS

2012 Pinot Gris

OLD VINE

The Aromatics may be looked at in musical terms, as a band of skilled artists making beautiful melodies. The 'instruments' are the grape varieties – Chenin Blanc, Pinot Gris, and Riesling. Like many fine tools, they are well-aged, giving richer, rounder tones to their flavors. The 'players' are myself, the winemakers, and the growers – everyone who contributed to the final result. That is in the bottle – a taste of old vine, single vineyard, oak-free deliciousness. These wines express the detail, subtlety and depth rarely found at this price. We hope you enjoy the performance! – Paul Gregutt

VINEYARD SOURCE: Yakima Valley

BLEND: 100% Pinot Gris

 $\hbox{HARVEST} \quad \hbox{DATE}: \ September \ 2012$

 $Y \; E \; A \; S \; T: \; VL3$

MALOLACTIC: None

OAK/SS DETAIL: Stainless

FINING: 5#/1000

TA: 6.2 g/l

PH: 3.41

RS: 6.2 g/l

ALC: 13.1%

BOTTLED: 2/13/13

CASES PRODUCED: 210

RELEASE DATE: April 2013

TASTING NOTE

At great cost to my wine writer's ego, I have refrained from writing any tasting notes for these wines. Please fill in the blanks according to your own palate and preferences. The goal is to feature fruit from old vines, and to showcase complex aromas and fresh, extended, detailed flavors, without relying on barrel-generated "terroir".

VINTAGE NOTE

The 2012 Vintage, while starting off with a stunning resemblance to 2011, finished off the season well: average heat accumulation, average cumulative precipitation, and only a few isolated weather events. Most bud break occurred in early April. Although overall precipitation for 2012 was slightly above normal, it was not evenly distributed over the growing season. August saw low humidity, low precipitation, and high temperatures which kicked off the metabolic processes involved with berry ripening. We noticed vastly improved fruit quality when compared to the 2011 vintage; 2012 brought medium sized berries, concentrated colors and intense flavors that took a little time to catch up with the sugars.