

2008 Oregon Vintage Report

If ever there was a year when waiting paid off – this was it. We started off with a cold, wet spring, which set the stage for a smaller yield & a late bloom (July 3rd for most vineyards). Still, by then my instincts were telling me this could be a stunning vintage – and it was. So what made 2008 so fantastic? Was it the short crop? Was it the cold spring? That's part of the story, but it's mostly about the finale. Each week of October brought a forecast of rain. Rain, rain and more rain. Still, I wasn't ready to pick. And guess what, each week the rain miraculously stayed away. We just had nice cool weather all month long. And we waited. By the end of the month we were bringing in fruit that was as close to perfect as it gets. All that cool weather allowed the flavors to develop to their maximum perfection, with the ideal structure of higher acid and modest tannins. – Rob Stuart

Our motto for 2008: "Fortune Favors Audacity" (Erasmus)



'08 BIG FIRE PINOT GRIS

At harvest, it's all about the weather.

The soil must wait for it, growers wait - and the plants wait.

In 2008, Oregon's weather delivered. And the cache of riches coaxed out of the noble Pinot gris was well worth waiting for.

Riches like the essence of tangerine, wildflower honey, candied orange, ruby grapefruit...golden, ripe, glittering flavours.

To partner?

Coconut and sesame coated shrimp with a grapefruit-chili marmalade -
Shrimp flash-fried to gold in the coconut-sesame crust, a grapefruit-chili marmalade to dip.

Oyster and cracked pepper cornbread stuffing -

Fresh corn and oysters, spiced peach, nut medley, cracked black and white pepper.

*The heart of a harvest supper,
food, wine and friends together - the waiting over.*



Alcohol: 13.55% pH: 3.25 Acid: 7.8 g/liter RS: 1%

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