



Panther Creek 2005 Pinot Gris Melrose Vineyard

Vineyard Notes: Our sixth vintage of Pinot gris is made from vines planted in the sandy loam soil of this Umpqua Valley site near Roseburg, Oregon. Melrose Vineyard fruit ripens beautifully in southern Oregon's sunnier climate.

Vintage Notes: The 2005 vintage began with unseasonably warm and dry conditions in late Winter which led to unusually early development of canopy and fruit on the vine. Extremely cold and wet weather in early Summer helped return fruit development to its normal pace. Warm mid-to-late Summer conditions allowed for good ripening, but rain during harvest presented challenging picking decisions. Following three relatively hot growing seasons, the 2005 vintage is a return to cooler, more traditional Oregon conditions.

Varietal: 100% Oregon Pinot Gris

Vinification/Aging: The berries were pressed in a Willmes 30 hectoliter membrane press, and the juice was settled in a clean tank. The juice underwent approximately ten days primary fermentation (inoculated with R2 yeast strains) and was kept in a stainless steel tank to preserve the lush aromatics and bright fruit. We did not let it go through malolactic; so it has bright acid, and we stopped fermentation at 0.5 percent residual sugar for balance.

Tasting notes:

Color: Pale straw

Nose: Peaches and honeysuckle, with a hint of Viognier

Taste: Rich peaches and pears, with some citrus notes

Summary:

Our Melrose Pinot gris is a wonderful food wine, with great texture and acid supporting its palate.

Production: 950 cases

Panther Creek Cellars

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