

# Bald Hills “Pigeon Rocks” Pinot Gris 2008

## Tasting Note:

The 2008 Pinot Gris has an enticing aroma of Granny Smith apples and pears leading into a crisp bright mouthful with a hint of sweetness. Though rich with fruit and texture, the palate is both clean and uncomplicated.

## Food Match:

This wine is very versatile. It suits those who like to have a glass with nibbles or lunch, and it is an admirable accompaniment to Asian foods, chicken and seafood.

## Viticulture and Winemaking:

Bald Hills makes its Pinot Gris very simply to preserve the natural vibrancy of the “Pigeon Rocks” block fruit. The grapes are gently pressed and undergo a long cool fermentation period. The 2008 has also acquired texture from two months lees contact prior to bottling.

## Technical Notes:

Picked 16 April 2008

Brix 24.7

Alcohol 14.2 %

TA 5.9g/L

pH 3.27

Residual Sugar 8g/L