



Hainle Vineyards - 2008 Hainle Pinot Gris

Hainle Pinot Gris



Our Deep Creek Wine Estate is the source of our 2008 Pinot Gris. The grapes were harvested November 7, 2008, at 24.4% sugar. The combination of high summer heat that year and the good site produced very ripe grapes, that were full of flavour.

The wine was made according to organic standards, with minimal fining and filtration, and very low use of sulfites. It is fully fermented, and finished completely dry. Extended aging on the lees (yeast sediment) gives the wine a rich mouthfeel and smooth finish. The fruit starts on the first sniff, and continues right through to the round finish.

This Pinot Gris has a great affinity for many kinds of foods, especially poultry, vegetables and seafood finished on the grill. Try it with barbecued chicken or vegetable skewers, or other dishes that have a smoky or spicy touch to them. Asian cuisine is also very nicely matched with this wine. It is drinking very well now, and we expect it to cellar until 2017.

The Huber family has established Deep Creek Wine Estate in 2000 and purchased Hainle in 2002. Since then we make a line of exciting wines to inspire enjoyment of good food and good company. Winemaker Walter Huber uses only the best grape varieties of his Estate vines to create satisfying aromas and flavours that will suit any occasion. All wines are made to the Huber wine purity law of 1856. Our wines are carefully crafted over a period of one to two years before they are bottled.

- Harvest: Deep Creek Vineyards
- Bottling: June 03 2010, 220 cases. 13.4 alc/vol, 1.0 g/l residual sugar, 6.1 g/l acid.
- Cellar Potential: 7 years
- Best Way to Enjoy: With smoked salmon at a summer picnic; at a wintertime dinner with friends.

Harvest	November 07 2008
Avg.sugar	24.4 brix
Bottling	June 03 2010
Cases	0
Alc/Vol	13.2 %
Residual sugar	2.5 g/l
Acid	7.8 g/l
Cellar Potential	7 years