

P E N D U L U M

A MOMENT IN TIME.
THE FLUIDITY OF THE SEASONS.
THE PERFECT REFLECTION
OF ELEMENTS IN BALANCE.

Columbia Valley

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P I N O T G R I S

COLUMBIA VALLEY

Washington's success with vinifera is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains, which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor and ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

VINTAGE NOTE

The 2008 harvest began in late September, perhaps the most delayed harvest since 1993. Harvest wrapped up in the first part of November. Overall the wines have great fruit flavor definition, medium bodied and complex. The reds, Merlot, Syrah and Cabernet Sauvignon, always do well in the state and the 2008 vintage is no exception. The white varietal stars, Chardonnay and Riesling, shine as well this vintage.

WINEMAKING

A delicately balanced white wine that is alive with intense varietal flavors, Pendulum is artfully blended to achieve a complex and worldly wine that is also an outstanding value. Just as the pendulum regulates the work of a clock to ensure its precision, the viticulturalists and winemakers for Pendulum regulate the winemaking process from vineyard to bottle, ensuring a wine that is balanced to perfection.

TASTING NOTE

This is our first effort with a Washington Pinot Gris and I believe we pulled it off in style. Extremely clean and fruit driven, this wine offers up aromas of fresh melon, Asian pear, vanilla flower and jasmine. Seamless and round on the palate, the flavors echo the aroma and are persistent from start to finish; driven by a clean and balanced acid profile. A great example of Pacific Northwest Pinot Gris, Cedar plank salmon is a no-brainer!

VARIETY BLEND

100% Pinot Gris

VINEYARD SOURCE

50% Canyon Ranch
25% Smanse
25% Jeff Meyer

BOTTLING

pH: 3.5
TA: 6.3 g/L
Alc: 13.0%
RS: .16%

BOTTLING DATE

May 5, 2009

FERMENTATION

3 weeks in stainless steel with M1
and VL3 yeast strains

MATURATION

6 months in stainless
steel on fine lees

FINING

PVPP during fermentation,
light bentonite pre-bottling



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