



Buried Cane



2008

PINOT GRIGIO

WASHINGTON STATE

Buried Cane wines are named after a time-honored Washington State practice used to protect grape vines from frigid winter temperatures. Low-growing vine canes (shoots) are buried under the soil, then unearthed after winter freezes pass.

Pinot Grigio is the most popular imported white wine in the United States, and plantings in Washington have grown dramatically since 1993, when the State vineyard acreage report showed none planted. In 2006 the report listed over 500 acres. The grape's popularity stems from its suitability to Washington growing conditions: it makes crisp, fruit forward white wines that match beautifully with food.

The Buried Cane Pinot Grigio is a crisp, dry white with fragrant aromas combining citrus, thyme and rosemary, tangerine, pear and white peach. A lively entry and a creamy mouthfeel expand with layers of lime, tangerine, pear and white peach, finishing with some honeydew melon flavors. A star with summer seafood dishes.

Varietal Percentages:

Pinot Gris	98%
Sauvignon Blanc	2%

pH at bottling:	3.20
Total acidity:	7.1 g/L
Finished Alcohol:	13.0%
Bottling date(s):	1,876 cases on April 14-15, 2009