



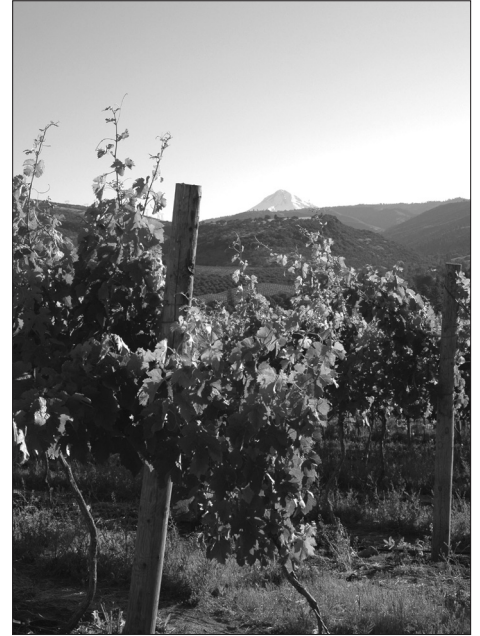
## *A View from the Vineyard*

By Lonnie Wright

So what's going on in the vineyard this time of year? Right now we're just finishing our pruning and we're tying the canes to the fruiting wire. The reason we prune is to limit the amount of grapes put out by each grapevine, making the fruit full of flavor.

Up until the 13th century, grape growers in France didn't prune. Then one day, a catholic friar left his mule tied up in a vineyard in Burgundy. The mule ate plenty of the surrounding grapevines. The next year the grape farmer noticed the vines looked renewed and since there were fewer clusters the berries were sweeter. From that point on vintners pruned their vines and Burgundy residents have been celebrating that mule ever since.

On another subject, I know Sierra



*A View of Mt. Hood from The Pines Vineyard.*

has written about our Pinot Gris. This is the first white wine The Pines has released. The reason we decided to release this wine is that we just really like this varietal. For me,

*-Please see "vineyard" pg. 4*

### *Upcoming Events:*

#### ***Blossom Festival***

*Columbia Gorge Hotel  
April 15th, 1-4 p.m.*

#### ***Wasco County Wines***

*Dry Hollow Vineyards  
May 6th, 12-5 p.m.*

#### ***Memorial Weekend Tasting***

*Hood River Hotel  
May 27-28th, 1-6 p.m.*

#### ***Winegrower's Dinner***

*Celilo Restaurant  
June 8th*

#### ***Music at The Pines***

*The Pines Vineyard  
June 24th, 4-9 p.m.*

#### ***Old Vine Release Party***

*The Pines Vineyard  
Aug. 26th, TBA*

*For more event information  
please call Sierra Wright at  
541-993-8300*

## **The Pines Releases Pinot Gris**

By Sierra Wright



You have sampled our Merlot, celebrated with our Big Red, and fallen in love with our Zinfandels. Now the time has come for you to welcome another wine into your life: our Pinot Gris.

We continue to meet the demands of our customers by offering our first white vintage. I am personally excited about the new addition to our wine list, as Pinot

*-Please see "Pinot Gris" pg. 2*



“Pinot Gris” continued from pg. 1  
Gris is my favorite white wine, and Peter Rossback is a fantastic wine-maker.

Our Pinot Gris comes from Wy’East Vineyard in the Hood River Valley. Co-managed by Lonnie Wright and Dick Reed, this vineyard sits at 1600 foot elevation on a south-sloping hill. The hill allows the sun to ripen the grapes while the high elevation brings cool nights to the berries, locking in acidity levels. The result is a wine rich in flavor with a cool crispness on the palette.

Bottled on February 17th, I had the pleasure of tasting this wine before we even had labels printed. As I filled the glass, I wondered what flavors and aromas this wine had in store for me. A quick swirl in the glass revealed nice legs and a wave of fruit-

***“The second sip of Pinot Gris was more smooth and drawn out, lingering on my tongue like honey. The decision is made: I am in love with this Pinot Gris.”***

ful aromas. I placed my nose inside the rim of the glass and breathed in deeply, closing my eyes, focusing on the scents that filled my nose. An abundance of pear and apple aromas were unveiled with each swirl of my glass. As I took my first sip I noticed the crisp-

ness of the wine with its acidic qualities. The second sip was much more smooth and drawn out, lingering on my tongue like honey. The decision is made: I am in love with this Pinot Gris. I add to the experience by savoring the wine with shrimp scampi, sliced apples, chicken, and crab—all of which were complimentary to this superb wine. I look forward to hearing what you all think of our new addition. Remember, life is too short to drink bad wine. Cheers!

### Sierra’s Shrimp Scampi

#### Shopping list:

- |   |   |
|---|---|
| 1 ½ lb jumbo shrimp, shelled and deveined | ½ cup The Pines Pinot Gris              |
| Salt and Freshly ground black pepper      | 1 ½ tbs. lemon juice                    |
| 2 tbs. Unsalted butter                    | 3 tbs. Finely chopped flat-leaf parsley |
| 2 tsp. minced garlic                      | ½ tsp. grated lemon zest                |

#### Let’s get started:

- 1) Pat dry jumbo shrimp.
- 2) Season shrimp with salt and pepper.
- 3) Add the shrimp to a hot pan (med/high heat).
- 4) Cook shrimp for about 1 minute then turn over—cook for another two minutes until opaque throughout. Do not overcook!
- 5) Transfer shrimp to plate, set aside.
- 6) Return pan to heat. Pour in wine and lemon juice. Boil for about 30 seconds until thickened slightly.
- 7) Scrape up bits on bottom of pan and add lemon zest and parsley.
- 8) Pour the sauce over shrimp, add salt and pepper—toss to combine. Garnish with parsley.

# The Pines Copper Club

*We recently shipped our second Copper Club wine. I hope all of you are enjoying the vino! Being a Pines Copper Club member has benefits not available to the general public. These benefits include, but are not limited to the following:*

- *No Joining Fee*
- *4 bottles of wine shipped 3 times per year*
- *Discounted rates for special events*
- *Member-only parties*
- *20% off all wine purchases*
- *Complimentary wine tasting at The Pines*



**Shipment Dates (during the weeks of):**

*Sept. 10th*

*Jan. 10th*

*April 10th*

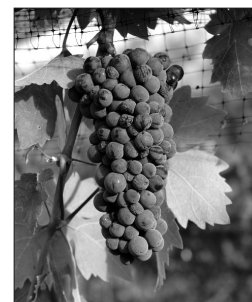
*Estimated Wine Cost per year: \$300*

**The April 10th wine shipment will Include:**

*2 bottles 2005 Pinot Gris*

*1 bottle 2001 library reserve Zinfandel*

*1 bottle 2004 Merlot*



----- Please cut along the line and send us your information in order to join The Pines Copper Club -----

Name \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ E-mail \_\_\_\_\_

**Billing Information:**

Credit Card Number \_\_\_\_\_

Credit Card Type:  Visa  Mastercard

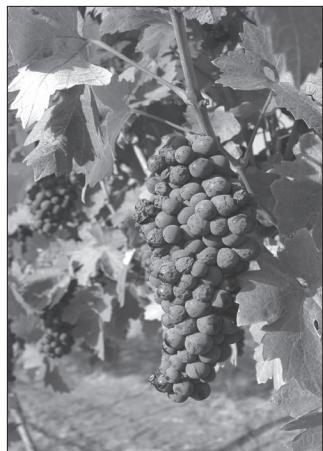
Expiration Date \_\_\_\_\_

Check box if you will pick up shipment (saves shipping costs)

• *Your credit card will be automatically billed during the week of the shipment date.*



“Vineyard” continued from pg. 1 comparing this Pinot Gris to Zinfandels points out how unique the Columbia Gorge is as a grape-growing region. This Pinot Gris is from Wy’East Vineyard in the upper Hood River Valley at about 1600 ft



elevation. The sharp acidity in the wine is a factor of the high elevation and cool nights. It’s similar in style

to Alsace or German Pinot Gris as opposed to Italian Pinot Grigio; the difference is the higher acidity.



The Pines Vineyard in The Dalles grows the zinfandels that are used in our wines. This vineyard sits at 550 ft elevation and is a very hot site on a steep south-facing hill. To drive from The Pines to Wy’East Vineyard is about 45 miles, but as the crow flies it’s only 15 miles. To have that much difference in terroir in that short of a distance is remarkable. This is just one reason why I love being a vintner in the Gorge.

**Vineyard Vocab**

**Terroir**: which literally translates to “tasting the land through wine,” refers to the attributes of a specific site or area and how it translates to the wine.

**Factors include:**

- Climate
- Slope
- Type of soil
- Soil drainage
- Elevation
- Depth of soil
- Amount of heat
- Amount of rainfall
- Placement of the hillside

*The Pines 1852*  
5450 Mill Creek Rd.  
The Dalles, OR 97058  
541-298-1981

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