



2012 PINOT GRIS Anderson Valley

IN THE VINEYARD

Two thirds of the grapes for this blend came from the Helluva Vineyard near Boonville. Mature vines grow on “quad” trellises, creating a canopy that provides dappled shading to enhance varietal character while reducing the hard tannins that can occur in sun-damaged fruit. This vineyard contributes tropical aromatics to the wine, and a balanced acidity. The remainder of the grapes came from the Romani Vineyard, near Handley Cellars in the ‘Deep End’ of Anderson Valley. Much of the vineyard is located on a north-facing slope where reduced afternoon sun allows for a longer ripening period and development of complex flavors in the grapes. The Romani fruit gives body and texture to the final blend, and adds tones pear and paper whites.

IN THE CELLAR

All of the fruit for this blend was pressed whole cluster to avoid extraction of bitter phenolics and color from the skins. Approximately two thirds was fermented in neutral oak - a 905 gallon oval foudre and 450 litre puncheons (large barrels). The remainder fermented in stainless steel. The oval and puncheons allow for some oxygen exchange, adding to the wine’s texture without over-oxidizing or extracting oak flavors. The wine in puncheons was stirred weekly to increase lees contact, adding to the mouth feel and providing more weight on the palate. The steel-fermented portion contributes crisp fruit flavor and bright acidity.

IN THE BOTTLE

On the nose, this wine is redolent with aromas of orange blossoms, overtones of paper whites, and white peaches. On the palate, flavors of peach, mandarin orange, and guava are followed by lemon grass, citrus, and spice, with a dry finish.

AT THE TABLE

Slightly drier than previous vintages, the clean, bright, juicy flavors of our 2012 Pinot Gris make it a great wine to sip on its own. It also pairs well with fish, pork, and chicken, especially when accompanied by mildly rich sauces. Try it with Bouillabaisse or a traditional Alsace onion and bacon tart.

<i>Grape Variety</i>	100% Pinot Gris	<i>Bottling Date</i>	February 18, 2013
<i>Vineyard</i>	66% Helluva, 34% Romani	<i>Titrateable Acid</i>	0.62 g/100 ml
<i>Appellation</i>	Anderson Valley	<i>pH</i>	3.44
<i>Harvest Dates</i>	Sept. 23, 26, Oct. 11	<i>Alcohol</i>	14.6%
<i>Brix at Harvest</i>	24.4° Brix	<i>Residual Sugar</i>	0.11%
<i>Fermentation & Aging</i>	66% oak puncheon & foudres (neutral), 34% stainless steel tank	<i>Cases Produced</i>	975
		<i>Release Date</i>	April 2013