

2014 PINOT GRIS

Anderson Valley



IN THE VINEYARD

2014 was a year of early harvests in Anderson Valley. The fruit for this blend came from two different sources: Helluva Vineyard in Boonville and Romani Vineyard near Handley Cellars in Philo. We pick the Helluva Vineyard at lower ripeness for its tropical fruit and herbal characters. The unique divided lyre trellis shades the fruit, allowing for heavier yields while limiting total sugar accumulation. We let the fruit in the Romani Vineyard hang longer to develop fully ripe characters. The north facing orientation of that vineyard and its cooler location in the valley allow us to fully ripen the fruit while preserving the acidity.

IN THE CELLAR

The fruit for this blend was gently whole cluster pressed to avoid any extraction of color or bitter phenols from the skins. It was drained to stainless steel tanks and allowed to settle for three days before being transferred to other stainless steel tanks for fermentation. We inoculated with VL3 and Alchemy yeasts, both selected to accentuate the thiols which naturally occur in Pinot Gris. After initiation of fermentation, one third of the blend was racked into 500 Liter puncheons and another third to a 3400 Liter oval to complete the process. The wood allows some oxygen intrusion which aids in the maturation of the wine. The puncheons were stirred on the lees weekly to release the aromatic thiols and mouth filling glycerides. One third of the blend was allowed to complete fermentation in stainless steel to preserve the fresh fruit character and a hint of residual sugar to round out the palate. This wine was prevented from undergoing any malolactic fermentation and was sterile filtered prior to bottling. No animal derived products were used in production.

IN THE BOTTLE

On the nose, this Pinot Gris offers tropical aromas of papaya and banana, with hints of orange blossom and freesia. Flavors of grapefruit, nectarines, and creamscicle, with hints of butterscotch and savory spices accompany a crisp, yet creamy, mouth feel.

AT THE TABLE

This wine would pair nicely with a cold cucumber soup, gazpacho, barbecued oysters, or steamed mussels with garlic and butter.

GRAPE VARIETAL
100% Pinot Gris

VINEYARDS
70.7% Helluva
29.3% Romani

APPELLATION
Anderson Valley

BOTTLING DATE
March 5, 2015

ALCOHOL
14.1%

RESIDUAL SUGAR
1.8%

TITRATABLE ACIDITY
6.0 g/L

pH
3.30

CASES PRODUCED
1071

RELEASE DATE
July 2015

