

2016 PINOT GRIS

Anderson Valley



IN THE VINEYARD

The fruit for this wine was sourced from Helluva and Romani vineyards located at opposite ends of Anderson Valley. Helluva Vineyard was picked on the second of September at 22.5 brix, and Romani was picked on the 21st of September at 24 brix almost three weeks later. Moderate rainfall returned in the 2016 vintage but a warm spring resulted in early bud break and bloom. The warm weather continued through spring and early summer and we feared that we might pick earlier than the 2015 vintage the earliest on record here in Anderson Valley. Luckily, the weather cooled just as we moved into harvest and we picked approximately one week later than in 2015. With closer to normal soil moisture levels brix, acidity, and fruit morphology was more closely aligned as we are accustomed. We picked the Helluva Vineyard to preserve acidity, and to provide herbal and mineral components. We allowed the Romani Vineyard to hang longer to achieve ripe stone fruit flavors.

IN THE CELLAR

The fruit was delivered to the winery cold and was gently pressed whole cluster to avoid extracting color from the skin. It was cold settled for two days in tank before racking to another stainless steel tank to initiate fermentation with yeasts (Alchemy I, VL3, and 58w3) selected to enhance thiols and fruity esters expressive of the varietal. Midway through fermentation we divided the lots into three separate parts. We employed a combination of neutral puncheons to allow stirring of the lees, large wooden ovals for wood contact to promote roundness, and stainless steel to maintain crisp fruit flavors. Malolactic fermentation was avoided to maintain the wines fresh fruit character. It was sterile filtered prior to bottling to assure stability. No animal derived fining products were used in the production of this wine.

IN THE BOTTLE

Picking these two vineyards at different ends of the spectrum of ripeness provides a contrasting sweet and sour interplay. This bright and lively wine encompass both stone fruit and tropical notes with aromas of peaches and tangerine with hints of daffodils and lemongrass. Mouthwatering flavors of both apricot and lime zest integrate with fleshy nectarine, peach pit, bees wax all punctuated with a crisp mineral finish.

AT THE TABLE

This crisp and refreshing wine pairs well with a variety of summer fair. Belgian Endive with curried crab, roasted summer vegetables, butternut squash ravioli with sage butter, mushroom risotto, or Moroccan Chicken with preserved lemon.

GRAPE VARIETAL
100% Pinot Gris

VINEYARDS
Helluva
Romani

APPELLATION
Anderson Valley

BOTTLING DATE
March 3, 2017

ALCOHOL
13.6%

RESIDUAL SUGAR
0.17%

TITRATABLE ACIDITY
5.7 g/L

pH
3.39

CASES PRODUCED
821

RELEASE DATE
June 2017

