

2015 PINOT GRIS

Anderson Valley



IN THE VINEYARD

The fruit for this wine was sourced from Helluva 59% and Romani 41% Vineyards located at opposite ends of Anderson Valley. Due to a warm spring and successive years of drought, the 2015 vintage was the earliest harvest recorded here in Anderson Valley. Many grapes reached high brix levels before achieving physiological maturity and reducing acidity. The Helluva Vineyard located near Boonville had hen and chick clusters with both small and large berries. We picked the fruit early while firm, with high acidity and herbal notes before the larger berries could break the smaller berries initiating rot. 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, VL 1, and VL3) 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 and guava are punctuated with a crisp mineral finish.

AT THE TABLE

A wonderful companion with summer fare such as grilled shrimp brushed with lime butter or fish tacos. Also works well with pasta and potato salads or pasta with lemon basil cream sauce.

GRAPE VARIETAL
100% Pinot Gris

VINEYARDS
Helluva
Romani

APPELLATION
Anderson Valley

BOTTLING DATE
March 3, 2016

ALCOHOL
13.6%

RESIDUAL SUGAR
0.23%

TITRATABLE ACIDITY
6.2 g/L

pH
3.33

CASES PRODUCED
750

RELEASE DATE
October 1, 2016

