

2018 ESTATE PINOT GRIS

VINEYARDS 100% Van Duzer Estate Vineyard VINIFERA 100% Pinot Gris: 70% PG 152, 30% PG 146 ALCOHOL 12.9% 7.3 g.L-1 3.06 RS 0.4 g.L-1 **PRODUCTION**

3,507 cases

THE VINEYARD. After an unusually early bud-break and a mild spring, the growing season transitioned into an optimal dry summer. While fairly hot, drastic temperature spikes were not seen like previous vintages. The season led to perfectly ripe clusters with smaller berries influencing richness and concentration while retaining a distinctive acidity. Handpicked during early morning between September 19th to October 10th..

WINEMAKING. The decision to pick a portion of fruit early provided the crisp backbone of this blend, while a later pick contributed to the aromatic complexity. Up to four different yeast strains were used to highlight floral aromas and refine texture. Strict phenolic management helps avoid bitterness and astringency, while careful tannin management in the vineyard builds texture in the mid palate. After a slow and cold fermentation (50-55F) in tall, narrow "cigar tanks" preserving its crisp structure and minerality, the wine is aged on its lees to add subtle layers of creaminess and texture to the palate.

TASTING NOTES. *Displays hints of white peaches and Asian pear* supported by floral notes of Jasmine flower contrasting against tropical aromas of mango, pineapple, and citrus notes of key lime and lemon grass. *Up front, fresh and crisp character lead to a bright mid palate where an* underlying perception of sweetness contrasts mineral notes on the finish finish and an expression of ocean air influences.

