

2014 'SONOMA COAST' VIN GRIS

Release Date:	April 20, 2015
Harvest:	2014
Grape Source:	Various Sonoma Coast Pinot Noir Vineyards
Cases Produced:	80
Aging	Two months stainless steel
Technical Notes:	Bottled: February, 2015 Yield: 3.1 ton/acre average Total Acidity: 7.2 g/L pH: 3.36 Alcohol: 13.7%
The Vintage:	TBA
Winemaker's Notes:	Juice from each block of Pinot Noir entering the winery was drained off at the destemmer to prevent color pickup and then transferred to a stainless steel tank and fermented at 50 degrees of temperature. As Pinot Noir came to the winery for processing fresh juice was periodically added to the fermenter creating a long drawn out two-month fermentation creating bright complex aromatics. Dry, it is perfect summer time fare.