

Anthony & Dominic

R E S E R V E

PINOT GRIS 2018 NORTH COAST

Vineyard:

Family grown for 10 years, The German & Son Pinot Gris Vineyard yielded 6.5 tons/acre from their 8 acre lot. The soil is Sycamore and Yolo Silty Clay Loam, while the climate is characterized as cool, with moist winds blowing inland from the Pacific Ocean. The growing season started wet and cool and then moved into a very moderate summer. Hand Harvested Date: August 20, 2018

Winemaking:

The grapes were whole cluster pressed, then the juice was racked clean and cold fermented slowly in stainless steel to maximize the fruit character. It was aged for 5 months before bottling, then bottle aged for another 4 months.

Composition: 100% Pinot Gris

Tasting Notes:

Floral and citrus aromatics, citrus crispness with slight mineral like spiciness, lengthy finish

Alc. 13.5% pH 3.21 TA 0.65 RS 0.04% 441 cases
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