



2012 Pinot Gris - Drueskall

The Vintage:

The 2012 growing season saw average temperatures but plenty of rainfall in the spring and early summer which delayed the vines significantly. We had a late bud-break again (end of April) but the vintage was 'saved' by moderately warm summer weather and a record breaking 90 day dry spell that extended into mid October. Because of this shift in the growing season we experienced an average timing of harvest (Oct 7th – Oct 28th). This resulted in concentrated, juicy, high acid wines with mature phenolics and plenty of complexity due to the grapes extended 'hang-time'.

Production Notes:

2012 Pinot Gris "Drueskall" (grape skin in Norwegian) is an orange wine or a skin macerated Pinot Gris. The fruit was de-stemmed and allowed to ferment on the skins for 16 days in a small open-top fermenter before it was pressed. It aged in two French Oak barrels and one French Acacia barrel for 10 months.

Case Production: 70

Brix at Harvest: 22.3

pH 3.58

TA 5.7

Alc. 12.9%