



2013 Vin Gris Estate

Vin Gris is white wine made from red grapes, in particular Pinot Noir. Pinot Noir is a black grape, but can also be used to make rosé or white wine. When the grapes are brought to the winery and crushed, the juice is run off and removed from contact with the skin, leaving the color compounds from the skin behind.

Vintage Notes:

We had an early bud-break and consistent warm temperatures throughout the summer. In late September, however, Mother Nature threw us a curveball in the form of a six-inch torrential downpour over four forgettable days, referred to in the wine industry as the great ‘monsoon’. Despite the challenge of this unseasonable weather event the fruit held up remarkably well. In hindsight, the monsoon also had its advantages because it represented a welcomed shift in weather patterns. The daytime temperatures dropped significantly after the rains, slowing down the ripening process. This was a much-needed change after having experienced a very warm summer with accelerated ripening. The cooling provided us with another three to four weeks of “hang-time” for our grapes, giving them time to develop more complex flavors.

Production Notes:

This wine was fermented with native yeasts in 100% neutral French oak barrels. We barrel ferment the Vin Gris to allow the wine to breath during fermentation, which adds to mouth-feel and richness of the wine. It was aged for a total of 7 months and released in May, 2014.

Brix° at harvest 21.5°

pH 3.75

TA 7.0

Alc. 12%

98 cases produced