

# 2016 SKIN CONTACT PINOT GRIS

## ‘ST. JORY VINEYARD’

WILLAMETTE VALLEY

Cases produced: 85  
Appellation: Willamette Valley  
Vineyard sites: St. Jory Vineyard  
Blend: 100% Pinot gris  
Fermentation: Fermentation on skins in 1.5 ton bin. 25% whole cluster, puchdowns twice daily for 14 days  
Final #s: Alcohol 13.7% - TA 0.65 g/100ml - pH 3.28  
UPC: 768154231120  
Retail: \$26

### WINEMAKER’S NOTES

Our 2016 Skin Ferment Pinot Gris is a wine that showcases the true nature of what Pinot gris can be outside of the “norm.” Treated in much the same way as our small-lot Pinot noir, we used 25% whole cluster, destemming the remainder, and fermented on skins for 14 days prior to pressing. The resulting wine has excellent texture and tannin structure, with flavors of strawberry and cherry on the palate, while maintaining the floral aromas of Pinot gris on the nose. This wine is an extremely interesting and delicious take on Pinot gris. Bottled unfiltered and unfined. 85 cases produced.

### VINEYARD NOTES

Vineyard practices are the leading factor in high quality fruit, and the vineyard management follows a strict regime. Shoot thinning is performed early in the year; after fruit set, leaves are removed in the fruit zone on the east side of the vines. Later, the clusters are counted and thinned to a maximum of 28 clusters per vine. Once the grapes have achieved 75% color, a final cluster thinning is performed to remove any green or second crop clusters. The average yield is 2 tons per acre.

## DUCK POND

*Savor this moment.*