



2008 Brassfield Estate

PINOT GRIGIO

High Serenity Ranch Vineyard

High Valley Appellation

• ESTATE BOTTLED •

Our 2008 Pinot Grigio comes from the original 10 acre vineyard of the Alsatian clone, #152, and from our 40 acre vineyard of Pinot Grigio vineyard planted in 2003, also planted to Alsatian clones #152 and #146. Both of these vineyards are comprised of gravelly loams, and are some of the coolest growing conditions in High Valley. Cooler growing conditions allow for longer grape hang-times enhancing flavor development, and better acid retention in the juice and finished wine.

Cold fermentation temperatures of 55 degrees promote and retain “flowery” ester aromas, and after three weeks the fermentations are complete. To preserve the forward fruit aromas the fermentation and aging takes place in stainless steel rather than in oak barrels. Vibrant aromas of orange blossom and white peach along with hints of vanilla and tangerine lead to flavors of grapefruit with other tropical fruits. A crisp entry on the palate followed by a touch of minerality in the mouth-feel lingers to balanced acidity and a refreshing finish.

Brassfield
E S T A T E W I N E R Y

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For more information, please
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TECHNICAL DATA

Winemaker:	Kevin Robinson
Appellation:	High Valley
Vineyard:	High Serenity Ranch
Varietal Comp:	100% Pinot Grigio
Titrateable Acidity:	0.66 g/100ml
pH:	3.39
Brix at Harvest:	22.2
Alcohol:	13.5% by volume