



2009 Pinot Grigio

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

707.998.1895

BRASSFIELDESTATE.COM

100% ESTATE GROWN, PRODUCED AND BOTTLED.
SUSTAINABLY FARMED.

The 2009 vintage represents our inaugural collaboration with renowned winemaking consultant David Ramey and our own winemaker, Kevin Robinson.

FRUIT

100% Pinot Grigio

VINEYARDS

The fruit for our 2009 Pinot Grigio was grown from two estate vineyard blocks, planted to a mix of Alsatian clones. Both of these blocks are comprised of gravelly, sandy loams and are located in some of the coolest growing conditions in Lake County. The massive diurnal temperature swings of 45-50 degrees at Brassfield Estate allow for longer hang-times enhancing flavor development and better acid retention in the juice and finished wine.

WINEMAKING

Grapes were harvested early in the morning to arrive at the winery cold and de-juiced via gentle pressing. After 24 hours of settling the juice was racked off the heavy lees and inoculated with yeast. 50% of the wine was fermented in stainless steel tanks, 25% in stainless steel barrels and 25% in neutral oak barrels.

AGING

Sur Lie aging lasted 8 months with battonage (lees stirring) every 1-2 weeks to create additional body and viscosity in the resulting wine.

TASTING NOTES

Vibrant tropical aromas of mango and passion fruit pair with more subtle hints of coconut, ginger, fennel and star jasmine. Ripe peach and pineapple further enhance the delicious flavor profile on a perfectly balanced framework of acidity and minerality. The wine finishes with a supple and elegant mouth-feel.

TECHNICAL NOTES

Harvest Dates: September 7 – 26, 2009

Sugar at Harvest: 23.0 Brix

Bottling Dates: June 30 – July 1, 2010

TA: .056g/100ml

PH: 3.32

Alcohol: 13.7%