



2017 Pinot Gris

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



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

Our wines reflect the distinctiveness and diversity of their sites – from the elevated valley floor of High Serenity Ranch to the raw and remote Volcano Ridge Vineyard. Handcrafted by Winemaker Matt Hughes and Brassfield's winemaking team, our focus on sustainable farming, classic techniques, and purity of flavor produce fruit-driven, balanced, and delicious wines.

FRUIT

100% Pinot Gris

VINEYARDS and WINEMAKING

All of the fruit for this wine is grown on the floor of High Valley at 1,800 ft. elevation. Diurnal temperature swings of more than forty degrees are frequent in the valley, enabling ripeness and the retention of acidity. The grapes are picked at the peak of ripeness and fermented separately in the winery. The resulting juice is given a hyper-oxidation treatment before fermentation. This technique clarifies the juice and removes bitter tasting components. Fermentations are kept cold, and the wine remains on the lees as long as possible, for freshness and body. Our Pinot Gris is partly fermented in concrete tanks, adding a layer of complexity. The wine is lightly fined and filtered before bottling.

TASTING NOTES

A bright and crisp wine infused with aromas of lime, lemon, honeysuckle, melon, and lychee fruit. White flowers, White Peach, and Green Apple envelope a creamy body leading to a zesty mineral-driven finish. Perfect for raw oysters and shellfish with cream sauces.

TECHNICAL NOTES

Harvest Date: September 4, 2017

Sugar at Harvest: 22.0 Brix

Bottling Date: June 27, 2018

TA: 6.3 g/L

pH: 3.37

Alcohol: 13.5%

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