



2019 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 unique intensity of Volcano Ridge Vineyard. Handcrafted by 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 common in the valley, enabling ripeness and the retention of acidity. The grapes are picked at the peak of ripeness and crafted in small batches in the winery. The resulting juice is given a hyper-oxidation treatment prior to 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

Full bodied and pithy, this wine shows jasmine like white floral notes, apricot and gorgeous flinty notes over a core of stone fruit. It has a rich oily component to the mouthfeel that is tamed by its fresh minerality and acidity. This is an amazingly versatile food wine and pairs well with dishes containing fatty white fish, or even try it with bratwurst and sauerkraut.

TECHNICAL NOTES

Bottling Date: December 18, 2019

Cases Produced: 2,553

TA: 6.0 g/L

pH: 3.47

Alcohol: 13.5%

10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

707.998.1895

BRASSFIELDESTATE.COM