



Brassfield
ESTATE WINERY

2016 Pinot Gris

Introducing

A COOLING INFLUENCE

Sourced from one of the coolest vineyard sites in Lake County, harvested in the cool of the night, and processed with minimal handling, the 2016 Pinot Gris possesses bright acidity and a long elegant finish. Its valley floor origins take advantage of the rich soils and temperature swings to create a wine with vivid tones.

THE 2016 PINOT GRIS VINTAGE

The 2016 Pinot Gris vintage marks the eighth year of David Ramey as Brassfield's consulting winemaker. Ramey's wines of balanced expression have made him one of the most renowned winemakers in America today. This wine is a fitting example of that, with with a careful balance of richness, body, and flavor that is ideal of what a Pinot Gris is meant to be.

100% ESTATE-GROWN AND BOTTLED. RICH AND ELEGANT.

2016 Pinot Gris

TASTING NOTES

A perfumed nose reminiscent of a flower garden is filled with roses, gardenias, lemon verbena, and honeysuckle. This savory wine unfolds to reveal a bright and crisp palette filled with green apple, melon, Asian pear, and sourdough bread. Our Pinot Gris has a lengthy mineral-laden finish with enough structure to make it a wine worth aging.

TECHNICAL NOTES

Fruit: 100% Pinot Gris

Harvest Date: August 19 - September 7, 2016

Sugar at Harvest: 22.2 - 25.4 Brix

Bottling Date: August 17, 2017

TA: 6.2 g/L

pH: 3.6

Alcohol: 13.9%

KEY SELLING POINTS

- 100% estate-grown and bottled
- Sustainably farmed
- Rich and Elegant
- Harvested at night; processed cold
- Eighth vintage for consulting winemaker
David Ramey

FROM LOW PLACES COME NEW HEIGHTS

The fruit for Brassfield's 2016 Pinot Gris comes from two vineyard blocks on the valley floor of the High Serenity Vineyard. Both of these blocks are comprised of gravelly, sandy loams and are located in one of the coolest vineyard sites in all of Lake County. The impact of these conditions, augmented by a winemaking approach meant to amplify them, is evident in the minerality and rich and elegant mouthfeel of the resulting wine.

CAREFUL WINE MAKING STARTS WITH THE HARVEST

The grapes were harvested during the night, so they arrived to the winery cold and were processed using minimal handling. The Pinot Gris was fermented in combination of stainless steel tanks, neutral oak barrels and small stainless steel barrels. Sur lie aging lasted 6 months with battonage (lees stirring) every three weeks in barrel and once a week in tank to create additional body, texture and viscosity in the wine.