



2016 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, in collaboration with acclaimed Consulting Winemaker David Ramey, 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 fermented separately 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

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

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%

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