



Brassfield
E S T A T E W I N E R Y

2014 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 2014 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 of vivid tones.

THE 2014 PINOT GRIS VINTAGE

The 2014 Pinot Gris vintage marks the sixth 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 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.

2014 Pinot Gris

TASTING NOTES

The 2014 Pinot Gris gushes with aromas of honeysuckle, Golden delicious apples, melon, and baked apple crumble. A long and elegant mouthfeel balances bright flavors of lemon curd, toasted hazelnuts, nectarines, key lime pie, and a touch of Gravenstein apple. The wine has a brilliant minerality and refreshing finish. This Pinot

Gris is capable of pairing with seared scallops in lemon butter, beer-battered fish and chips, or curry rubbed salmon with mango pear relish.

TECHNICAL NOTES

Fruit: 100% Pinot Gris

Harvest Date: August 29 - September 3, 2014

Sugar at Harvest: 23.8 Brix

Bottling Date: May 12, 2015

TA: 6.6 g/L

pH: 3.2

Alcohol: 14.3%

KEY SELLING POINTS

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

FROM LOW PLACES COME NEW HEIGHTS

The fruit for Brassfield's 2014 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 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.