



2014 Pinot Gris

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

707.998.1895

BRASSFIELDESTATE.COM

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. David Ramey produced, family-owned, and estate-grown. Brassfield Estate wines are fruit-driven, balanced and delicious.

FRUIT

100% Pinot Gris

VINEYARDS

The fruit for our 2014 Pinot Gris comes from two vineyard blocks on the valley floor of our 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, at 1800 feet elevation. Our Pinot Gris clones 146 and 152 are certified Alsatian, making them authentic in their varietal expression.

WINEMAKING

These Pinot Gris grapes were hand harvested early in the morning, so they arrived to the winery cold and were processed using minimal handling. After a gentle whole-cluster pressing, the Pinot Gris juice was fermented with native yeasts in a combination of neutral French oak barrels (40%), small stainless steel barrels (30%), stainless steel tanks (15%), and concrete tanks (15%). The wine in the barrels and tanks was then aged for 6 months sur lie with battonage (lees stirring) every 2-3 weeks to create additional body, texture and viscosity in the wine. This wine was lightly fined and filtered at bottling.

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

Harvest Date: August 29 - September 3, 2014

Sugar at Harvest: 23.8 Brix

Bottling Date: May 12, 2015

TA: 6.6g/L

pH: 3.2

Alcohol: 14.3%