

Russian River Valley Pinot Gris 2011

INMAN, RUSSIAN RIVER VALLEY, SONOMA COUNTY, CALIFORNIA, USA



HARVEST & VINTAGE NOTES

An extra clean pick in the field, followed by whole cluster pressing. Once pressed, the juice was cold-settled overnight and the BRIX of the juice was 21.9. The wine was barrel fermented in 79-gallon stainless steel barrels. Maximum temperature during fermentation was recorded at 68 degrees F. At the end of primary fermentation, one barrel was inoculated with Malolactic bacteria. The wine rested on its lees and had weekly batonage until the March, when it was racked clean to tank for cold stabilization. It was cross-flow filtered prior to bottling with screw cap closures on May 3 2012. Only 125 cases were produced. The wine was not fined and is suitable for vegans.

INMAN
Family

GRAPES: 100% Pinot Gris

ALCOHOL: 12.6%

PH: 3.32%

TOTAL ACIDITY: .68 g/L

ANNUAL PRODUCTION:
1,840 cases x 12/750ml

