

Russian River Valley Pinot Gris 2014

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



HARVEST & VINTAGE NOTES

Our Estate Pinot Gris continues the tradition of stone fruits paired with racy acidity that tingles the taste buds on the very long finish.

Pinot Gris produces a white wine with a varied hue, extending from a pale green to straw to a rose color. The wine style ranges from crisp, light and dry, such as those produced in northern Italy (where it is called Pinot Grigio), to richly, textured, aromatic wines from France's Alsace region (where it is called Tokay d'Alsace). We craft a stylish and distinctly individualistic Pinot Gris that represents the unique growing conditions of the Russian River Valley, where the cool region and well-drained soils ripen the grapes slowly, allowing fully mature flavors to develop while preserving a crisp elegance.

In terms of the winemaking, an extra clean pick in the field is followed by whole cluster pressing. Once pressed, the juice was cold-settled overnight. 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 exception to my normal native procedure due to the low pH and hostile environment for the native bacteria. The wine rested on its lees and had weekly batonage until early May, when it was racked clean to tank for cold stabilization. It was cross-flow filtered prior to bottling with screwcap closures on January 15, 2015. 196 cases were produced. The wine was not fined and is suitable for vegans.

INMAN
Family

GRAPES: 100% Pinot Gris

ALCOHOL: 13%

