



2016 Pinot Gris

Blanca

Filigreen Farm

Anderson Valley

In 2016 we made our Pinot Gris three ways: Ramato, Blanca and sparkling (Pet Nat). Here we have the Blanca. The grapes from this bio-dynamic vineyard were foot stomped upon arrival at the winery and left to soak for 5 hours before pressing to neutral French Oak barrels where it remained until blending in June 2017. We had so much fun comparative tasting these barrels with the Ramato barrels that we decided to share the experience with you.

Appellation: Anderson Valley
Vineyard: Filigreen Farm (biodynamic)
Varietal: Pinot Gris
Clone: Clone 4 & 152 on 5BB
Age: Planted 2001
Elevation: 400 feet
Soil: Alluvial with gravel & clay loam
Yield: 2.5 - 3 tons/acre
Harvested: August 29, 2016
Pressed: August 29, 2016
Blend: 100% Pinot Gris
Maceration: 5 hours
Barrel aging: 8 months in neutral FO barrels
Bottled: Unfiltered on July 27, 2017
Production: 48 cases
Release date: Fall 2017



Tasting Note:

A potpourri of tropical tart notes laced with green tea leap from the glass and announce this wine is ready for action! Flavors that make us nostalgic for summer and conjure images of pink lemonade popsicles dance across the palate. We can't get over the playful acidity that hides behind tropical fruit and is balanced out with a touch of savory green tea and aloe.