



2016 Pinot Gris

Ramato "HARD PRESS"

Filigreen Farm

Anderson Valley

Magnums! Of Ramato! We thought it was a great idea, and we're sure you will too. The Ramato (skin ferment) Pinot Gris from the Biodynamic Filigreen Farm is surely one of our most thirst quenching wines we produced and will be perfect for larger group gatherings. This version of it has just a touch more earth to it, as we did a light press of the remaining juice and skins of the first batch of Ramato. This pressure on the skins released a beautiful hazy color and a grippy flavor that will leave your mouth intrigued and wanting more.

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 tons/acre

Harvested: August 29, 2016

Crushed: August Sep 3, 2016

Pressed: September 3 2016

Blend: 100% Pinot Gris

Maceration: up to 5 days in concrete

Fermentation: French Oak barrels

Barrel aging: 8 months in once used FO barrels

Bottled: Unfiltered on May 5, 2017

Production: 23 cases

Release date: Fall 2017



Tasting Note:

Always a fun glass to stick our noses into, this version doesn't disappoint with cheerful smells of sweet peas, peeled vanilla and a fresh ocean breeze that puts a smile on our faces. Crushed blueberries and grapefruit rind is the first hint of further flavors exploding in our mouth with wild strawberries as tangerine zest wakes up our senses. Soft tannins are represented well and a hint of the meatiness of cashews balances out this intricate wine.