



2017 Pinot Gris

Ramato

Filigreen Farm

Anderson Valley

Breaking preconceived notions has long been a rewarding result with our wines. The Ramato (skin ferment) Pinot Gris from the Biodynamic Filigreen Farm is no exception. With up to five days on the skins this wine boasts a dimensionality and depth that may surprise and the attributes Tracey describes as “Funkytown” will delight those who enjoy a more adventurous palate.

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: September 12, 2017
Crushed: September 12, 2017
Pressed: September 18, 2017
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 2, 2018
Production: 381 cases
Release date: Fall 2018



Tasting Note:

Aromas of wild rose buds, nettle, dried grapefruit peel, and crushed cranberry with tantalizing flavors developing in the glass of clementine, grapefruit pith and steeped rose hips. This is a meditative wine that continues to unfold the longer you sit with it, revealing nuanced and layered flavors with texture.