



2018 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

Harvested: September 17, 2018

Crushed: September 18, 2018

Pressed: September 24, 2018

Maceration: Up to 5 days in Nomblot concrete

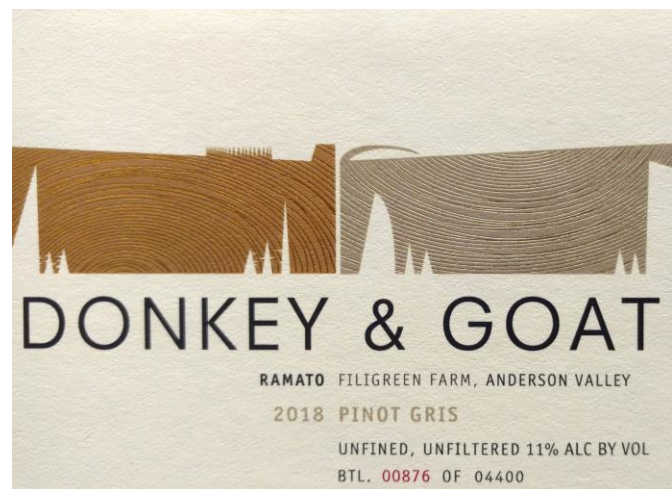
Fermentation: Wild yeast & bacteria in neutral French oak barrels

Barrel aging: 7 months in neutral French oak barrels

Bottled: Unfiltered on May 1, 2019

Production: 415 cases

Release date: Fall 2019



Tasting Note:

This bottle is an adventure through savory and earthy Fall flavors, beginning with the aromas of barnyard and umami-rich dried mushrooms. As these flavors subside after opening and aerating, the fruits and herbs emerge -- dried apricots, white nectarines, preserved oranges, sage. After a day crunching leaves, enjoy with a platter of cured meats, dried fruit, and marcona almonds.