



## **2018 HARD PRESS Ramato**

### **Pinot Gris**

### **Filigreen Farm**

### **Anderson Valley**

Often wineries toss out the very last juice from a pressing fearing it might be too tannic or savory. Tracey, who is often one to buck conventional wisdom, not only did not dump the last juice, she revels in its savory beauty and bottles it alone in 1.5L Magnums!

Her primary bottling spans from 2-5 days on the skins. The Hard Press is only the juice that spent 5 days, which was a higher ratio of skin contact due to her pulling free run juice previously. The result is a deeper hue, far more savory and dare we say funky aromas and lithe and lingering tannins.

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: 5 days in Nomblot concrete

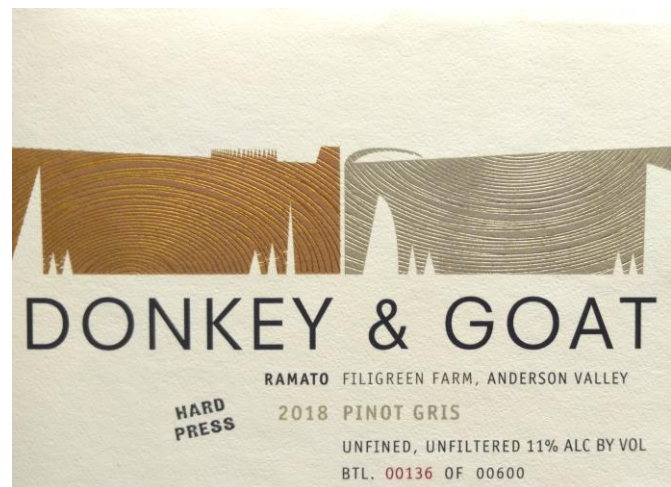
Fermentation: Wild yeast & bacteria in neutral French oak barrels

Barrel aging: 7 months in neutral French oak barrels

Bottled: Unfiltered on May 1, 2019

Production: 20 cases

Release date: Fall 2019



### **Tasting Note:**

*This is a wine for poetic thinkers who can sit all day slow sipping and watching the wine develop and change over time. On the nose, it begins with the scent of old leather books, magnolia flowers, and dried orange peels. As it evolves, you'll taste hawthorn, white peach, and chrysanthemum tea, followed with a lengthy finish with a touch of tannins. Enjoy with Dungeness crab or a good book at hand.*