



2020 Pinot Gris

Ramato

Filigreen Farm

Anderson Valley

In 2014 Tracey began working with the magical, biodynamic Filigreen Farm in the beautiful Anderson Valley. In addition, she also purchased two Nomblot concrete tanks for fermentation vats. Together her vision of making Ramato Pinot Gris came to life! Hers is a savory, textural experience boasting “funky” aroma and flavor. Less than a week on the skins after full destemming and then fermentation completes in neutral French oak barrels.

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 3 & 9, 2020

Crushed: September 4 & 6, 2020

Pressed: September 8 & 11, 2020

Maceration: Up to 6 days in Nomblot concrete

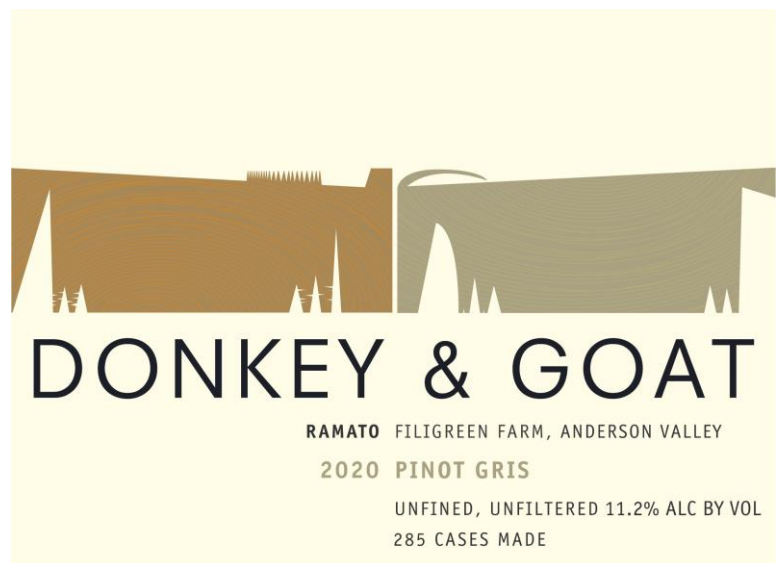
Fermentation: Wild yeast & bacteria in neutral French oak barrels

Barrel aging: 7 months in neutral French oak barrels

Bottled: Unfiltered on April 29, 2021

Production: 267 cases made

Release date: Fall 2021



Tasting Note:

This wine is the essence of early Fall, from its sunset hue to its subtle complexity. Always textural with a strong savory vein, the palate calls to mind hibiscus tea, blood orange and strawberry rhubarb, with an herbaceous underbelly. Pairs well with wild pheasant, foraged mushrooms and Rachmaninov's third movement of Cello Concerto in G Minor.