



## 2015 Blanca, Pinot Gris, Filigreen Farm, Anderson Valley

In 2015 we made our Pinot Gris three ways: Ramato, Blanca and sparkling (Pet Nat). Here we have the Blanca. The grapes from this bio-dynamic vineyard were foot stomped upon arrival at the winery and left to soak for 6 hours before pressing to neutral French Oak barrels where it remained until blending in April 2016. We had so much fun comparative tasting these barrels with the Ramato barrels that we decided to share the experience with you.

Appellation: Anderson Valley  
Vineyard: Filigreen Farm  
Varietal: Pinot Gris  
Clone: 4 & 152 on 5BB  
Age: 14 years  
Elevation: 400 feet  
Soil: Alluvial with gravel & clay loam  
Yield: 2.5-3 tons/acre

Harvested: September 3, 2015  
Pressed: September 3, 2015  
Blend: 100% Pinot Gris  
Maceration: 6 hours  
Barrel aging: 7 months neutral French Oak barrels  
Bottled: Unfiltered on May 5, 2016  
Production: 48 cases  
Release date: Summer 2016

### Tasting Notes

*Your nose is greeted with a high grassy tone, followed by green mango, peaches and bergamont laced with tea. The integrative flavors of aloe, cantaloupe, a hard under ripe pear, seamlessly meet root vegetables and arugula to create a scenic story for your taste buds to follow.*