



ANDERSON VALLEY

**2014 ANDERSON VALLEY PINOT GRIS  
ESTATE GROWN – SPLIT RAIL VINEYARD**

Located in the cool heart of the Anderson Valley, along California's windswept Mendocino Coast, Split Rail is the most recent addition to our collection of estate vineyards. Within its varied topography of undulating slopes and benchlands, two small blocks of Pinot Gris are planted. Each one-acre block is comprised of the same rootstock but with two different clones. Crisp and refreshing, this wine has lovely acidity and offers a pure expression of Pinot Gris.

**IN THE VINEYARD**

For the third year in a row, the Anderson Valley enjoyed an outstanding growing season in 2014. A dry winter was followed by a very wet early spring that ensured enough water for another successful vintage. The vines developed with excellent balance, providing compact clusters and small berries, which in turn led to excellent color, texture and flavors. Harvest began two weeks earlier than normal, with ideal weather conditions alternating between the 70s and 80s. With no threat of rain, we were able to pick all of our grapes exactly when we wished, resulting in complex and richly textured wines. Across the board, yields were lower than the two previous vintages, and quality was sky high.

**COMMENTS FROM THE WINEMAKER**

This timeless expression of Pinot Gris leaps out of the glass with pure aromas of Gravenstein apple. As the bouquet evolves into apple blossom and Bartlett pear, the seductive nature of this wine takes hold. Perky acidity balances out a light touch of neutral oak, giving the wine length and presence, while underscoring notes of baked apple pie spice and minerality that linger on the palate. A perfect wine for a warm summer day on a sun-drenched patio.

**Varietal Content**

100% Pinot Gris

**Harvest Information**

Harvest Date: September 3, 2014  
Average Sugar at Harvest: 24.5° Brix  
1 Vineyard Harvested

**COOPERAGE**

100% French oak  
3 months in barrel

**Production/Technical Data**

Alcohol: 14.3%  
0.64g/100 ml titratable acidity  
20 days fermentation at 62°F  
pH: 3.37

Bottled: February 2015  
Release Date: April 2015