



ANDERSON VALLEY

**2013 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

An extremely dry winter was followed by just enough spring rain to carry us through to a successful harvest. With very few frost days, the fruit set was excellent throughout our estate vineyards. To ensure a perfectly sized, well-balanced crop we were very active in fruit dropping. The remaining clusters were compact, with the abundant small berries that are perfect for high-quality wine. We started harvest 10 days earlier than normal, during a period of ideal temperate weather that allowed us to pick at a leisurely pace, while ensuring optimal ripeness. The resulting wines are marked by a complexity only achieved in cooler years, with coursing acidity, beautiful high-toned fruit and nuanced minerality.

COMMENTS FROM THE WINEMAKER

Perfect growing conditions in 2013 have resulted in our finest Pinot Gris to date. The purity of the aromatics is striking with beautifully defined layers of Jonagold apple, Valencia orange and jasmine leaping from the glass. On the palate, there is a fleshy and appealing ripeness to the orchard fruit and citrus flavors with notes of clove, rose and enticing spice adding dimension. Throughout it all, uplifting acidity and crisp minerality add poise to this bright, inviting wine.

Varietal Content

95% Pinot Gris, 5% Gewürztraminer

Harvest Information

Harvest Date: September 7, 2012
Average Sugar at Harvest: 24.8° Brix
1 Vineyard Harvested

COOPERAGE

100% French oak
75% neutral oak, 25% stainless steel
3 months in barrel

Production/Technical Data

Alcohol: 14.2%
0.56g/100 ml titratable acidity
21 days fermentation at 62°F
pH: 3.45

Bottled: February 2014
Release Date: April 2014