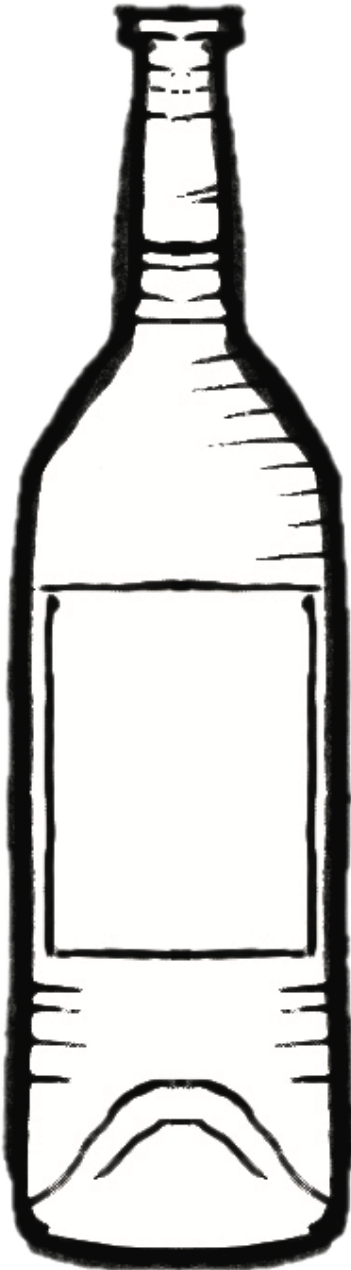


# 2018 Pinot Gris Barrel Ferment

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Alcohol label %: 12.2 | pH: 3.49 | Acidity (TA): 6.0 | Residual Sugar (g/L): 3.0

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## Growing Conditions

The 2018 Vintage was one of the most challenging vintages of the past decade. Hot and humid conditions bred mildew, fungus and rot on the vines. The most vigilant of vineyard managers were not spared. Careful and meticulous attention in the vineyard was a must in order to harvest clean fruit for the wines of 2018. Harvest dates were a good week to ten days earlier than 2017, mostly due to lower crop loads and the heat of the spring and summer.

## Harvest

September 21, 2018  
Nutt Road Vineyard

## Winemaking

Fruit was machine harvested and then pressed into stainless steel to settle. The juice was racked into Hungarian oak puncheons to ferment. The wine aged in barrel for about 6 months before going into the bottle.

## Bottling

July 17, 2019

## Nose

Candied apricot, citrus zest, baked pear, roasted hazelnut .

## Palate

Apricot and citrus zest, hazelnut and toast.