

2018 TALE FEATHERS VINEYARD PINOT GRIS Old Mission Peninsula



When we are seeking to make a traditional French style Pinot Gris we are looking for volume. We want a wine that has richness and depth. There are a few ways to achieve this. The first is by letting the fruit ripen beyond a basic level. This lowers the acidity and builds sugar which means more alcohol. The second is to press the fruit slowly and deep. This raises the skin portions in the juice and also lowers the acids.

The final step is long barrel aging and yeast contact. In a wine like this we want to see the yeast contribute to the spicy and smoky qualities that will lend length and depth to the palate.

This was aged for 13 months in old oak puncheons. The barrels give a mellowness to the acidity and tannins and let the wine shine with a rounded mid-palate and reverberating finish.

THE VINEYARDS

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Gris

ACREAGE: 2.5

YEAR PLANTED: 2003, 2010

GROWN BY: Gary and Theresa Wilson



WINE GEEK TECHNO SPEAK

RESIDUAL SUGAR: 0 g/L

PH: 3.5

TA: 5.7 g/L

ALCOHOL: 12.3%

CASES PRODUCED: 99

AGED : 13 months French Oak

AGING WINDOW: 2 years