

# 2020 TALE FEATHERS VINEYARD PINOT GRIGIO

Old Mission Peninsula



Back in 2019 we discovered a pressing and fermentation technique that highlights the crisp fruity side of Grigio. We hold the crushed grapes for 10-12 hours with their skins to coax out the aromatic virtues of this shy grape. The fermentation is cool and steady which helps retain the natural flavors born in the vineyard. A brief aging in stainless steel and quick bottling lock in these attributes.

Pinot Grigio is the Italian expression. In this style of wine we are looking for primary fruit characteristics to balance a firm and present acidity. Within the Gris skins sits a host of aromatic compounds. This wine is a classic warm weather sipper that really shows off in the glass. It is bright and lively. Note the very pale tone of color in the wine. That comes from the stable color compounds in the skins that lingered in the juice.



## THE VINEYARD

### **Tale Feathers Vineyard**

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: 3.31

TA: 6.9 g/L

ALCOHOL: 12.3%

CASES PRODUCED: 275

AGED : Stainless Steel

AGING WINDOW: 2 years