

# 2020 TALE FEATHERS VINEYARD SKIN FERMEN PINOT GRIS

## Old Mission Peninsula

This 2 acre site sits on the opposite side of our Pinot Blanc vineyards. Facing west in sandy loam soil, it overlooks West Grand Traverse Bay. It was planted in 2003 and has really started to reveal its potential as a heavyweight white wine. Gris ripens easily in our region. We like to let this one hang on the vine deep into the season. This allows us to make wines of depth, power, and complexity.

We fermented the lot with the skins as we would a red wine fermentation. Then, instead of pressing after a week or two, we let the wine age with the skins for 4 months in stainless steel, then neutral oak puncheons for 7 months. Keep in mind that the skins of Gris are a raspberry color. The color is not very stable typically but when it has that long to bind with the tannins it creates a peculiar hue. The oxygen that inevitably creeps in further tints this and we end up with a beautiful orange colored wine.

The skins absolutely dominate the aromas and palate. It has tea-like qualities with a striking earthy spice. This is not your traditional white wine. Think of it more like a light red wine.

## 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: 3.9

TA: 5.6 g/L

ALCOHOL: 12.3%

CASES PRODUCED: 243

AGED : 7 months French Oak

AGING WINDOW: 5 years