

# 2022 PINOT GRIGIO

## Tale Feathers Vineyard Old Mission Peninsula



This 2 acre vineyard site sits opposite our Pinot Blanc vineyards on Old Mission Peninsula. Facing west in sandy loam soil, it overlooks West Grand Traverse Bay. Gris ripens easily in our region and we like to let it hang on the vine deep into the season, which allows us to make wines with depth and complexity.

Pinot Grigio is a nod to the Italian expression of the Gris grape. With this style of wine we are looking for primary fruit characteristics to balance a firm and present acidity. Within the Gris skins sit a host of aromatic compounds. 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. This wine is a classic warm weather sipper that really shows off bright and lively in the glass.

The 2022 Grigio harvest was ideal. Timing, quality, weather: if we could dial these conditions up every year, we would!

## THE VINEYARD

### Tale Feathers Vineyard

Appellation: Old Mission Peninsula

Varieties: Pinot Gris

Acreage: 2.5

Year Planted: 2003, 2010

Grown by: Gary and Theresa Wilson



### wine specs

RS: 0 g/L

PH: 3.4

TA: 5.8 g/L

ABV: 13.3%

293 cases

Aged: Stainless

Aging window:

ready to drink!