

# 2024 ELEFCY SKIN FERMENT PINOT GRIS

## Tale Feathers Vineyard Old Mission Peninsula

The 2024 vintage was a warm, ripe season and the skins of our Pinot Gris developed a very stable color. Typically the color on our Skin Ferment Gris fades to an orange hue, but in this vintage the color stuck. After 24 days of skin contact in red wine fermenters, we aged the wine in clay amphorae to help lock in the color and the flavor, but also used one puncheon to see if the color would shift orange in the presence of more oxygen - it did not. Its beautiful magenta color is a reminder of the grape's relationship to Pinot Noir.

Another result of the warm, dry 2024 vintage was the development of tannin in both seeds and skins. These tannins give a nutty structure, and the ample sugar from the phenomenally ripe fruit fermented out into a gentle alcohol burn.

These characteristics combine with the acidity and native fermentation qualities to give an earthy spice prized in wines of this style. You will notice a light prickly sensation from a small amount of CO<sub>2</sub> used to protect the wine as it entered the bottle. More will develop over time. We left the wine unfiltered with the hope that residual fermentation takes place in the bottle.

## 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: 3.72

TA: 6.8 g/L

ABV: 13.3%

189 cases

Aged: 24 days on skins;

5 months in clay  
amphora (75%) and  
oak puncheon (25%)

Aging window: Meant to  
enjoy now!