

Pinot Gris RESERVE 2016

Blend: 100% Pinot Gris

Alcohol: 14.2% abv **TA:** 5.33 g/L **pH:** 3.28

Case Production: 168 cases

Date Bottled: 6/27/17

Grape Source(s): Gamache Vineyard, Columbia Valley AVA, WA

Aging:

56% aged and fermented in stainless steel

5 months in Acacia barrels

44% new Acacia

Winemaker Notes: The 2016 vintage began remarkably hot in the spring but cooled off by summer. This extended hang time allowed for both gradual and even ripening--perfect weather for preserving the delicate aromatics we were looking for. After hand picking, the grapes were pressed at low pressure to avoid harsh phenolics. We fermented nearly half the lot in acacia barrels which are known for their contribution of unique floral aromas. Following fermentation, we employed a traditional batonnage approach before blending with the portion made in stainless steel.

Tasting Notes: Elegant and sophisticated with lush apple, orange blossom, and pear with beautiful balance and a soft, lingering finish.

Pairing Suggestions:

- Cream-based dishes
- Applewood smoked bacon
- Honey-glazed ham

Price: \$23.00

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Last updated: 3/22/2019