WISE VILLA WINERY

**2022 Pinot Gris**

**TASTING NOTES:**

The 2022 Pinot Gris displays flavors of pear, white peach, orange blossom and honeysuckle leading to a delightful vanilla-almond finish. Enjoy with salads, fruit, and cheese

**WINEMAKER’S NOTES:**

Pinot Gris (translated as “Pinot Grey”) has grey-purple hued grapes, but is usually made as a white wine. We make a slightly salmon-pink Pinot Gris, accentuated by the flavor extracting technique of skin contact, aka “orange wine.”

2022 was a warm vintage, but because of our vineyard practices (retaining leaves to shade the grapes) it allowed the grapes to reach full ripeness slowly while retaining fresh fruit & acidity. We destemmed and crushed the grapes then let them sit for a 24-hour cold soak before pressing. This cold soak and skin contact extracts aromatics and some color from the skins, we then pressed and inoculated with yeast. The wine fermented for 21 days at 50 degrees Fahrenheit; it was then aged in stainless steel tanks for 5 months lees stirring every other week. Traditional “Sur Lies” French-style yeast aging releases Champagne-like flavors and adds to the richness of the wine. This labor-intensive wine is made with much love.

---Winemaker Steven Eriksen

**DETAILS:**

Varietals | Pinot Gris Appellation | Placer County, Sierra Foothills

Exposure | Southwest facing Trellis | VSP Soil | Decomposed granite, sandy loam

Climate | Continental, warm dry days and cool nights with 40F temperature shifts

Picked (sugar level) | 22.5 Brix Alcohol | 13.4%

Destemming & Pressing| Destemmed, and 24-hour cold soak with skin contact to extract flavor then pressed.

Fermentation | 3-week stainless steel fermentation at 50F.

Acidity | 5.8 g/L total acidity & 3.52 pH

Aging | 5 months in Stainless steel.

Production | 54 cases

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