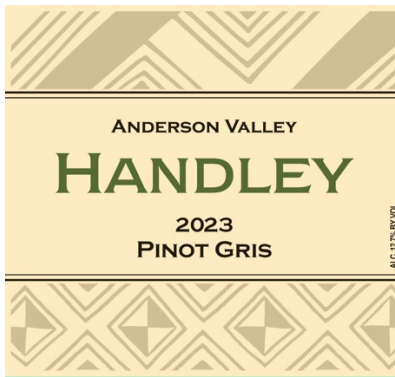




**2023 Pinot Gris,
Anderson Valley**

The fruit for this wine is sourced from Helluva (71%) and Romani (29%) Vineyards. Located at opposite ends of Anderson Valley, we usually pick these vineyards a month apart. Helluva Vineyard provides tropical and herbal notes while Romani Vineyard provides riper stone fruit characters. Aromas of passion fruit, grapefruit, lemon blossoms, tarragon, and candle wax. Flavors of guava and pineapple interplay with fleshy nectarine and Asian pear, finishing crisply with hints of lime zest and lemongrass. Fermented in a combination of one third stainless steel tanks, one third 500 L puncheons, and one third in a 3200 L oval. Stirred on the lees to create a full and creamy mouthfeel. Sterile filtered and bottled early to avoid malolactic fermentation and preserve fresh fruit characters. No animal derived products were used to make this wine.

92 pts – Wine Enthusiast

Cases produced approximately: 870

Alcohol 12.7%

Titrateable acidity 5.8 g/L, pH 3.3

RS – 0.13%