



VINEYARD
MORNING SUN

VARIETAL
PINOT GRIGIO

AVA
SONOMA MOUNTAIN

FERMENTATION
SPONTANEOUS

ÉLEVAGE
8 MOS.

COOPERAGE
NEUTRAL PUNCHEON
NEUTRAL OAK

TOTAL ACIDITY
6.2 g/L

pH
3.34

ALCOHOL BY VOLUME
11.9%

PRODUCTION
2,400 BTLS

NOTES

Harvested at 21.9 brix, the wine was whole-cluster pressed into a mix of neutral coopers and fermented using native yeasts. Each barrel was stirred daily until the wine was dry. After 8 months on the lees, we bottled the wine unfiltered. The end result is a tart, fresh wine about with key-lime, white flowers, and bright acidity.

Inspired by the dry white wines of the Friuli region in Northern Italy, we believe this is arguably one of the cleanest expressions of Pinot Grigio from the new world. The barrels chosen for this wine were originally produced for our Doris label, so to say this wine has exceeded our expectations would be an understatement. Each bottle is hand-numbered.

white flower, key-lime, peach

THE VINEYARD

Wrapped around the cool, western slopes of Sonoma Mountain, Morning Sun Ranch was once planted to nothing but Italian varietals. Weathered signs still dot the rows where Nebbiolo, Dolcetto and Freisa were once farmed exclusively for the Sebastiani Family. Most of the vineyard has been grafted over to more popular varietals like Chardonnay and Pinot Noir, but a terraced parcel of Pinot Grigio and a few long rows of Barbera still remain.

Soils at the top of this idyllic hillside vineyard is primarily volcanic ash. Early ripening Pinot Grigio vines face the Northern end of Bennet Valley, ironically basking in the warm afternoon sun.