



VARIETAL
PINOT GRIGIO

AVA
SONOMA VALLEY

FERMENTATION
NATIVE

ÉLEVAGE
8 MOS.

COOPERAGE
STAINLESS

TOTAL ACIDITY
7.6 g/L

pH
3.1

ALCOHOL BY VOLUME
11.9%

PRODUCTION
2,000 BTLS

NOTES

Pinot Grigio is definitely one of the most underrated varietals in all of Italy, but when treated with respect, the wines can be incredible. Inspired by our favorite Vinos de Tavola, we set out to produce an approachable yet smart interpretation of the grape. A wine with aromatics and texture while still embracing Pinot Grigio's natural acidity, no skin-contact necessary.

Our approach to making white wine is simple; a gentle whole-cluster press direct to barrel. In this case the wine fermented spontaneously in stainless steel drums. Once dry, a small amount of sulfur was added to block any secondary fermentation. 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.

peach, kaffir lime, winter green

ABOUT THE WINES

Once our wines have finished fermenting, we select the barrels for our single vineyard program. The remaining lots are then blended to produce a more forward drinking. Like all of our wines, all barrels are aged sur-lie and without movement in a blend of stainless steel, neutral 225L oak barrels and 600L puncheons.

GAIL is an homage, the wines are designed to communicate the respect we have for each vineyard and varietal we produce. Inspired by the style and value we find in our favorite, European table wines, DORIS is more abundant in production.