



VINEYARD
MORNING SUN RANCH

VARIETAL
PINOT GRIGIO

AVA
SONOMA MOUNTAIN

FERMENTATION
NATIVE

ÉLEVAGE
8 MOS.

COOPERAGE
NEUTRAL PUNCHEON

TOTAL ACIDITY
7.6 g/L

pH
3.1

ALCOHOL BY VOLUME
11.9%

PRODUCTION
1,500 BTLS

NOTES

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.

We harvested the 2021 Pinot Grigio from Morning Sun Ranch at 20.8 brix. Our approach to white wine is simple; a gentle whole-cluster press direct to barrel. In this case the wine fermented spontaneously in neutral, 600L puncheons. 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.

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 atop 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.