

CARLSON



2014 Pinot Gris – Kingsley Vineyard

The 2014 Pinot Gris once again comes from the Kingsley Vineyard located in the heart of the Santa Ynez Valley Appellation. As these vines become more established, they begin to yield a more consistent crop and we are able to better able to produce more consistent grapes both in yield and flavor.

Chuck Carlson

TASTING NOTES

The first things you will notice are the floral notes of this wine. I am reminded of fresh nectarines and peaches coming from the orchards where I grew up. There are lovely mineral tones along with a creaminess that accentuates the palate.

The 2014 vintage is proving to be the third harvest in a row which has provided us with ample fruit that was ripened perfectly by Mother Nature. The consistent flavors of stone fruit, citrus, minerals and spice are once again found here in the 2014 offering. The stainless steel fermentation and Sur-Lie aging has maintained the high level of fruit and the richer textural mouthfeel.

WINEMAKING DETAILS

Harvested: September 2014

TA: 7.3 gm/L

pH: 3.35

Alc. 14.1%

Bottled: March 12, 2015

The grapes that went into this blend were hand harvested at night under lights. This allows us the opportunity to pick the grapes in the cool morning hours when the fruit is cool and the juice chemistry is not affected by the warm daytime temperatures. This also allows us to process the grapes when they are cool thus we end up with a product that has better balance and is less phenolic. After pressing, the juice is settled and then racked to a small tank for fermentation. The wine is fermented and aged Sur-Lie in stainless steel. This maintains the bright fruit and adds a nice textural richness to the wine. The wine is stabilized and filtered in early March prior to bottling. This wine is one that is easily enjoyed as an aperitif or is one that will accompany a wide variety of foods such as Oysters, quiche, rich and creamy cheeses or a myriad of Asian foods.