

# 2011 J Pinot Gris California



## The Vineyard

The 2011 J California Pinot Gris is a delicious blend of Pinot Gris grapes harvested from several vineyards in the Sacramento River Delta area of Clarksburg and vineyards located along the Salinas River near King City in Monterey County. Rounding out the blend are grapes from Preston Vineyard in the Russian River Valley, as well as grapes from Napa Valley. This wine truly represents some of the best California locations for Pinot Gris.

## Winemaking

Whole grape clusters were hand-harvested, and then pressed gently to minimize the extraction of harsh components from the skins and seeds. The wine from each appellation was broken into multiple lots and exposed to a variety of yeasts. The wine was fermented and cooled slowly in stainless steel tanks at 55 degrees to preserve the freshness of the fruit. There was no malolactic fermentation in this process.

## Aging

After fermentation the lots were aged separately in stainless steel tanks. Once the wine lots naturally settled and clarified, they were blended together. This allowed the development of a range of aromatic and flavor components that ultimately melded to create a layered, complex wine.

## Tasting Notes by Winemaker Melissa Stackhouse

This Pinot Gris has an enticing bouquet of Fuji apple, ripe cantaloupe, and apricot. The crisp, clean mouthfeel is bursting with flavors of lemon and lime. A hint of kiwi and sweet orange blossom honey on the palate complements the fruit and acid. The lingering finish invites you to relax and enjoy another taste. In fact, it is the perfect sipper when entertaining with friends. This layered and well-balanced wine is a great accompaniment to a variety of foods, from Japan and Mexico, to India and China, all accented with a variety of spices.

Appellations	Clarksburg (62%); Monterey (16%); Russian River Valley (12%); Napa (10%)
Harvest Dates	August 31 – October 2, 2011
Bottling Date	March 20 – April 10, 2012
Release Date	May 2012
Wine Alcohol	13.8 % by volume
Wine Acid	6.3 grams per liter
Wine pH	3.36
Residual Sugar	0.35%
Cases Produced	36,000
Suggested CA Retail	\$15