

## 2011 Russian River Valley Pinot Gris

A crisp and refreshing white wine that pairs well with a range of foods. At Inman Family Wines we craft a stylish and distinctly individualistic Pinot Gris that represents the unique growing conditions of the Russian River Valley.

Pinot Gris produces a white wine with a varied hue, extending from a pale green to straw to a rose color. The wine style ranges from crisp, light and dry, such as those produced in northern Italy (where Pinot Gris is called Pinot Grigio), to richly, textured, aromatic wines from France's Alsace region (where Pinot Gris is called Tokay d'Alsace). At Inman Family Wines we craft a stylish and distinctly individualistic Pinot Gris that represents the unique growing conditions of the Russian River Valley. Our cool region and well-drained soils ripen the grapes slowly, allowing fully mature flavors to develop while preserving a crisp, elegance. Its delicate aromas, attractive flavors, opulent texture and balanced acidity make Pinot Gris an ideal food wine. The wine pairs nicely with vegetable dishes, appetizers and simply prepared fish such as salmon and halibut and shellfish, particularly crab and scallops. Pinot Gris' good acidity and slightly spicy characteristics complement the herbs and spices found in Thai and Indian cuisine.

**Appellation:** Russian River Valley

**Fruit Sources:** Olivet Grange Vineyard

### Tasting Notes:

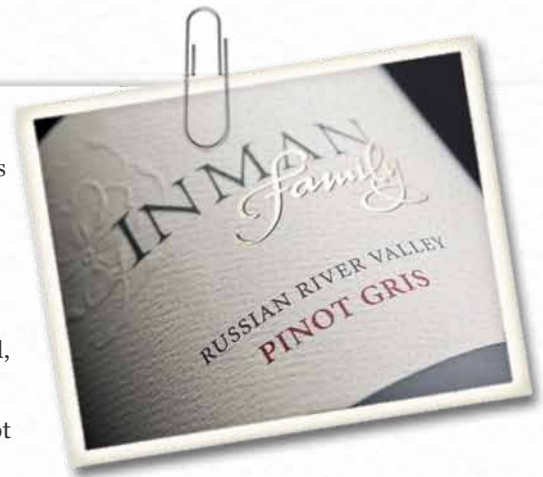
**Color:** Pale Straw

**Aroma:** Floral, stone fruit, pear, citrus, hints of nutmeg and cardamom

**Flavor:** The wine is well balanced, clean and refreshing. Typical of Pinot Gris, it is showing stone fruit, golden delicious apple and quince. Additionally there is a hint of citrus, particularly kumquat, on the palate. The wine finishes with a flinty mineral character. The mouthfeel is generous for a Pinot Gris and the finish is long.

### Winemaking Notes

In terms of the winemaking, I followed almost identical protocols to those I used since 2004. An extra clean pick in the field, followed by whole cluster pressing. Once pressed, the juice was cold-settled overnight and the BRIX of the juice was 21.9. The wine was barrel fermented in 79-gallon stainless steel barrels. Maximum temperature during fermentation was recorded at 68 degrees F. At the end of primary fermentation, one barrel was inoculated with Malolactic bacteria. The wine rested on its lees and had weekly batonage until the March, when it was racked clean to tank for cold stabilization. It was cross-flow filtered prior to bottling with screwcap closures on May 3 2012. Only 125 cases were produced. The wine was not fined and is suitable for vegans.



### Wine Specs

**Vintage** 2011

**Varietal** Pinot Gris

**Harvest Date** September 3rd

**T.A.** 0.68

**pH** 3.32

**Aging** Stainless Steel

**Bottling Date** May 2012

**Residual Sugar** 0

**Alcohol %** 12.6