



2014 Russian River Valley Pinot Gris

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, 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, Sonoma County

Fruit Source: Olivet Grange Vineyard

Tasting Notes

Color: Pale straw

Aroma: Floral, white peach, citrus, hints of baking spice and oyster shell

Flavor: Tart nectarine, pear, quince and lime zest on the palate. The wine finishes with a flinty mineral character, and bright acidity tingles the taste buds. Mouthfeel is crisp and bright, with a long, persistent finish.

Winemaker Notes

In terms of the winemaking, Kathleen Inman followed almost identical protocols to those used since 2004. An extra clean pick in the field was followed by whole cluster pressing. Once pressed, the juice was cold-settled overnight. The wine was barrel fermented in 79-gallon stainless steel barrels. Maximum temperature during fermentation was recorded at 68° F. At the end of primary fermentation, one barrel was inoculated with malolactic bacteria - the exception to our normal native procedure due to the low pH and hostile environment for the native bacteria. The wine rested on its lees and had weekly bâtonnage until early May, when it was racked clean to tank for cold stabilization. It was cross-flow filtered prior to bottling with screwcap closures on January 15, 2015. The wine was not fined, and is suitable for vegans.

Case Production: 196 cases

VINTAGE
2014

VARIETAL
Pinot Gris

HARVEST DATE
August 2014

TA
0.7

PH
3.3

AGING
Stainless Steel

BOTTLING DATE
January 15, 2015

RESIDUAL SUGAR
0.04

ALCOHOL
12.5%

INMAN
Family