



## 2015 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, and 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. The 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 stainless steel barrels. The wine rested on its lees and had weekly bâtonnage until June, when it was racked clean to tank for cold stabilization. It was crossflow filtered prior to bottling with screwcap closures on July 6, 2016. The wine was not fined, and is suitable for vegans.

**Case Production:** 78

VINTAGE  
2015

VARIETAL  
Pinot Gris

HARVEST DATE  
August 2015

TA  
0.75

PH  
3.23

AGING  
Stainless Steel

BOTTLING DATE  
July 6, 2016

RESIDUAL SUGAR  
0

ALCOHOL  
13.2%

INMAN  
*Family*