



## 2023 Pinot Gris

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. Our OGV Estate Pinot Gris continues the tradition of stone fruits paired with racy brightness that tingles the taste buds on the very long finish. Its delicate aromas, attractive flavors, opulent texture, and balanced acidity make Pinot Gris an ideal food wine.

This 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.

Pinot Gris grapes produce 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).

**Appellation:** Russian River Valley, Sonoma County

**Fruit Source:** Olivet Grange Vineyard

### Tasting Notes

**Color:** Pale straw

**Aroma:** Concentrated mineral aromas of white flowers, wet slate and sea brine

**Flavor:** White Peach, pear, nectarine, and lime zest on the palate. The wine finishes with a flinty mineral character, and bright acidity tingles the taste buds. The mouthfeel is full yet crisp and bright, with a long, persistent finish.

**Case Production:** 142

### VINTAGE

2023

### VARIETAL

Pinot Gris

### HARVEST DATE

August 2023

### TA

6.6

### PH

3.3

### AGING

Stainless Steel

### BOTTLING DATES

February 2025

### RESIDUAL SUGAR

0g/L

### ALCOHOL

12.6%

INMAN  
*Family*