



SKYFALL

VINEYARD



2013 PINOT GRIS



VINTAGE BACKGROUND

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, starting at the end of August. To protect grapes from the heat, canopies were spread out a bit more than usual and crop sizes were adjusted to achieve a good balance of acidity and phenolic ripeness.

WINEMAKING DETAILS

Grapes were picked at the peak of ripeness during the early morning hours to preserve maximum fruit expression. The fruit is then immediately crushed and sent to tank to chill prior to yeast inoculation. The wines are fermented slowly over 2 weeks at around 55°F. Throughout the winemaking process the wines are kept in a near zero oxygen environment to preserve the color and the intense fruit aromas.

TASTING NOTES

Pale straw in color with notes of mango, citrus blossom and banana in the nose. On the palate a medley of tropical fruit unfolds into tangerine, mango, grapefruit, and banana flavors. These tropical notes continue throughout the long and lingering finish.

AVA/ Grape Source 54% Yakima Valley, 46% Horse Heaven Hills
Varietal Composition 93% Pinot Gris, 7% Riesling

RS 6 g/L
TA .66 g/L
Alc 11.5%
Oak 100% Stainless