



2013 Pinot Gris - Drueskall

Philosophy:

The Drueskall (grape skin in Norwegian) is an Orange wine made from the Pinot Gris grape. Our goal is to craft a wine that has the structure of a red wine combined with a full range of tertiary white wine aromas. We continue to refine the vinification of this wine, incorporating both concrete and oak vessels, with the duration of skin contact ranging from 10 to 30 days. The pressed wine then ages for 15 months in the absence of sulfur to encourage its wild nature. Bottling is done by hand without fining or filtration.

The Vintage:

We had an early bud-break and consistent warm temperatures throughout the summer. In late September, however, Mother Nature threw us a curveball in the form of a six-inch torrential downpour over four forgettable days, referred to in the wine industry as the great 'monsoon'. Despite the challenge of this unseasonable weather event the fruit held up remarkably well. In hindsight, the monsoon also had its advantages because it represented a welcomed shift in weather patterns. The daytime temperatures dropped significantly after the rains, slowing down the ripening process. This was a much-needed change after having experienced a very warm summer with accelerated ripening. The cooling provided us with another three to four weeks of "hang-time" for our grapes, giving them time to develop more complex flavors.

Production Notes:

75% of the fruit was de-stemmed and allowed to ferment on the skins for 16 days in a small open-top fermenter before it was pressed. It then aged in three French Oak barrels for 10 months. The remaining 25% of the fruit was carefully placed in two concrete eggs where it went through carbonic maceration for 21 days, before it was pressed and then aged for 10 months in one French oak barrel. All four barrels were blended two weeks prior to bottling.

Case Production: 96

pH 3.69

TA 6.1

Alc. 11.8%