

# ÆQUOREA

## 2021 Pinot Gris

Spanish Springs Vineyard

San Luis Obispo County

### ABOUT THE WINE

Modeled after a love of Alsatian Pinot Gris, we have continually refined this wine over the years to more closely reflect the style we love. This involved putting a heavy focus on building richness, texture, and spice out of the varietal, whilst still maintaining a brilliant acid profile. Our block at the Spanish Springs Vineyard covers only the very highest portion of the hillside block, grown on sandy loam soils that produce around 2 tons per acre. This is one of our favorite wines to make each year, because we believe that producing a truly stunning Pinot Gris is actually quite difficult.

### WINEMAKING NOTES

Hand picked late at night, the fruit is brought to the winery and hand sorted before being destemmed into small fermentors and left to rest for 12 hours on the skins, which build spice and richness. The fruit is then gently pressed for 3 hours, only extracting the cleanest and best tasting juice, utilizing no hard press juice. After being transferred to neutral, once-filled, and new French oak barrels, it is fermented between 55-68F for 10 weeks. Post fermentation, the wine receives battonage twice per week for 5 months to build a yeasty texture and complexity. The wine was lightly filtered prior to bottling to clarify any residual sediment.

### TASTING NOTES

Aromatically intense, it features a rich, toasty nose of red apple skin, spice, freshly baked bread, and marzipan. Fresh and vibrant, it features flavors of tangerine zest, cashew, grapefruit, and vanilla cream, with a long finish framed by tight acid, lightly toasted oak, and spice notes.



### TECHNICAL DATA

Harvest Dates: 10/4/21

Alcohol: 14.0%

pH: 3.18

TA: 6.9 g/L

Elevage: 6 months in neutral and once-filled French oak barrels

Production: 116 cases