

ÆQUOREA

2022 PINOT GRIS

SPANISH SPRINGS VINEYARD

SAN LUIS OBISPO COAST

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 brilliant acid. 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 stunning Pinot Gris is quite difficult!

WINEMAKING NOTES

Hand picked late at night, the fruit was brought to the winery and destemmed into bins for a 12-hour of skin contact. Following this it was gently pressed for 3 hours, only extracting the cleanest and best tasting juice. No hard press juice was used. After pressing the wine was transferred to barrels for fermentation between 64-70F for 6 weeks. Following fermentation, the wine was received battonage twice per week for the first 6 months. The wine was then racked to stainless steel for its final 3 months of elevage. Malolactic fermentation was blocked to preserve freshness. The wine was lightly filtered to remove sediment.

TASTING NOTES

A rich vintage, it features an intensely spicy aromatic profile showing mandarin zest, red apple skin, creamy puff pastry, freshly baked bread, and struck flint. The palate features flavors of apple and pear strudel, peach fuzz, citrus oil, cinnamon, and marcona almond. The long finish is framed by bright acid and toasty oak.

TECHNICAL DATA

HARVEST DATE: 9/22/22

ALCOHOL: 14.0%

PH: 3.25

TA: 7.2g/L

ELEVAGE: 6 months in once-filled and neutral French oak barrels, followed by a further 3 months in stainless steel

PRODUCTION: 161 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~