

# ÆQUOREA

## 2023 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 élevage. Malolactic fermentation was blocked to preserve freshness. The wine was lightly filtered to remove sediment.

### TASTING NOTES

Aromas of mandarin zest, kumquat, and toasted bread are accented by ginger, apple skin, flint, and olive brine. The palate offers a saline touch with poached apple, candied orange, and spicy nuances. Medium-bodied and textural, it's fresh with structured phenolics adding spice and traction. The long, mineral finish highlights apple skin, citrus zest, and fresh bread dough, all balanced by lively acidity.

### TECHNICAL DATA

ALCOHOL: 14.0%

PH: 3.25

TA: 7.2g/L

ELEVAGE: 6 months in 100% used French oak

PRODUCTION: 161 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~