



### THE FACTS

**Varietal:** 100% Pinot Grigio  
**Appellation:** Paso Robles  
**Finished Alcohol:** 12.9%  
**Residual Sugar(G/F):** 0.25 g/100ml  
**Total Acid:** 0.68 g/100ml  
**pH:** 3.62  
**Bottling Date:** January 22, 2025  
**Total Production:** 224 Cases  
**Bottle Size:** 750 ml

### THE VINEYARD

2024 will be remembered as the “Year of the FROST!” because on the morning of Saturday, April 6, all of Paso Robles experienced a devastating vineyard freeze. This event drastically limited our vineyard crop; some vineyards lost over 50% production, and our Pinot Grigio lost over 60% of its fruit potential. This was the worst early-springtime frost seen since 2011. It was heartbreaking, especially since 2023 was the biggest crop on record. Regardless, we pressed on and farmed the crop that remained. The spring and summer saw favorable weather, but three excessive heat spikes descended on Paso in July and August. The heat sped up harvest as we picked a full month earlier in 2024 compared to 2023. The grapes came in wonderfully clean, plump, and healthy...we just wished we had more!

### THE WINEMAKING

All grapes were hand-picked overnight and delivered straight to the winery at first light. No extended maceration or fruit cold soak was allowed; we pressed the fruit as soon as we could after harvest was completed. Yes, we decided to send the fruit directly to press, no crushing was implemented, and the pressed juice settled for 48 hours. Being extra gentle with the juice traps fresh phenolic and fruit aromas, distinctive of the vineyard. Fermentation temperatures were kept at 55 degrees F for the full 35-day process, followed by racking, settling, and bottling in early January 2025. We elected to make this wine in “strictly stainless steel,” therefore, no oak barrels were used in the fermenting or aging. We bottled the wine using screw cap bottles, highlighting the fresh, free and fun experience of consuming this wine.

### THE TASTE

Pinot Grigio is one of my favorite new wines we are producing. It’s a low alcohol product that focuses on clean and puckering acidity while lifted by a myriad of stone fruit flavors. Overall, this Pinot Grigio is fun and lively with aromas on the nose of guava, white peach, papaya, citrus, slight lemon, and subtle dried apricots. The taste and flavors on the palate are centered around orange cream and pink grapefruit slices. I especially like the herbal quality as it’s interwoven and wrapped with dried herbs, white tea, and ends with a mouthwatering finish. Try it paired with steamed clams on a bed of warm rice. This wine is relaxing and stylish, it’s meant to be enjoyed right from the bottling line. It will develop bottle bouquets, improving in texture and taste through 2028.

-Paul Frankel, Winemaker