



THE FACTS

Varietal: 100% Pinot Grigio
Appellation: Paso Robles
Finished Alcohol: 12.8%
Residual Sugar(G/F): 0.20 g/100ml
Total Acid: 0.65 g/100ml
pH: 3.64
Bottling Date: January 15, 2024
Total Production: 336 Cases
Bottle Size: 750 ml

THE VINEYARD

Our 2023 Pinot Grigio is a true testament to the great growing season in the Paso Robles AVA. I am confident that 2023 will go down in the record books as one of the best years of grape growing on the Central Coast of California. Record-breaking rain had a significantly positive impact on our vineyard soils and vine health. Also, 2023 was the coldest year since 1979. The below-average temperatures in spring and summer benefitted this finicky white wine varietal. Budbreak was very even, flowering went by perfectly, and berry-set was initialed to perfection, thus setting up a BIG harvest with high yields and great grape quality. This vineyard is located on the east side of the Paso Robles AVA. The soils are mostly comprised of clay-loam profiles with a sandy section towards steep slopes. The vines are hand manicured by pruning, shoot thinning, leaf pulling, and cluster thinning when necessary. The fruit was mechanically harvested at night and brought to the winery for immediate processing in the cool of the morning.

THE WINEMAKING

The fruit was whole berry pressed, not crushed, making the finished wine delicate, clean, bright, and delightful. The wine fermented without the presence of the grape skins. This juice was kept cold for the entirety of alcoholic fermentation. Cold soaking is key to our success for the best tasting Pinot Grigio, and we cold-settled the juice for 2 days before and after fermentation. It was aged and stored in strictly stainless tanks, never seeing time in oak barrels. The resulting wine is super fresh, with tight acidity and abundant fresh fruity appeal. Once deemed dry, we rack the wine again into another stainless tank before bottling 336 cases in mid-January 2024. This lot was kept as 100% Pinot Grigio, never blended with other whites, and only lightly filtered pre-bottling.

THE TASTE

Aromas of apple and lemongrass transition into flowery notes, ending with hints of crushed stone and minerality. The mouthfeel showcases an intriguing textural quality that keeps the wine together in structure and finesse. Strong flavors of dried flowers are followed by ripe pears, and slight smoke arises on the finish. The savory and crisp palate is mouth-filling with a clean acidity that balances its fruit-driven texture. Overall, it's a downright tasty wine, offering a great entryway into light-bodied, refreshing white wines. This wine is ready to be enjoyed upon release and will continue to age nicely through 2027.

-Paul Frankel, Winemaker