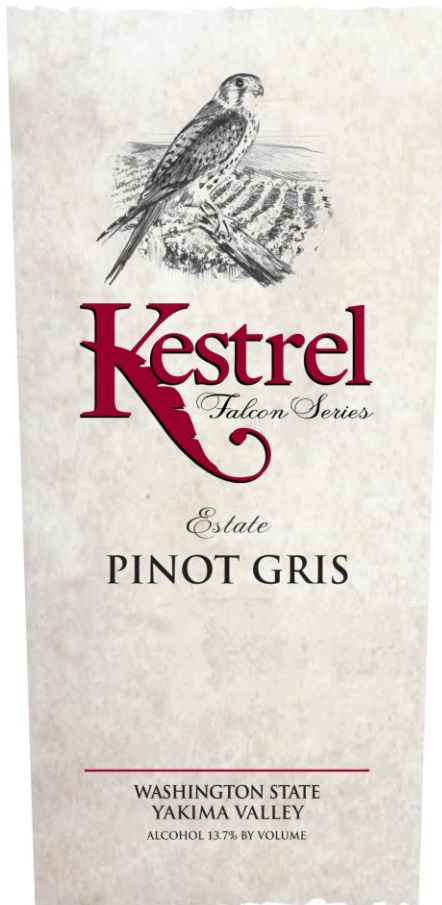


# Kestrel

VINTNERS

## 2013 Pinot Gris



*Delightful and refreshing flavors of citrus, Asian pear, flowers and a hint of minerality*

### Vinification:

In the vineyard we started by allowing leaves to shade the clusters of fruit which in turn produces Pinot Gris with more subtle and delicate flavors. Direct sun on the fruit can cause bitter flavors to appear in the wine. We avoid this by limiting leaf removal around the clusters to only the East side. They get a little morning sun during the coolest part of the day only. The fruit was hand picked and sorted prior to being whole cluster pressed. The juice was chilled for several days then racked off its lees and fermented at 54 degrees Fahrenheit, in a stainless steel tank. By tank fermenting, at cool temperatures, we were able to preserve the natural fruit flavors of the Pinot Gris Grape. The tiny rusty-red colored berries yielded a crisp liquid that was transformed into a dry aromatic gem. You will find the resulting wine clean, crisp and refreshing.

### Winemaker Notes:

We chose to do this in the traditional style by allowing the natural hint of bronze to remain in order to avoid stripping the wine of flavor. The aromas are clean and crisp with overtones of citrus, Asian pear, honeysuckle, perfume, Myer lemon, and the characteristic minerality of Kestrel Vineyards. The flavors echo the aromas. The wine is light bodied, crisp and clean, with bright fruit and crisp acidity.

### Blend:

This wine would pair perfectly with a delicately flavored salad for lunch.

**Vineyard Source:** 100% Pinot Gris

**Food Pairings:** 100% Kestrel View Estate Vineyards

*"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."*

– Flint Nelson, winemaker

509 | 786 | CORK (2675)