

# 2014 PINOT GRIS

## FALCON SERIES



**Kestrel**  
VINTNERS

*Estate*  
**PINOT GRIS**  
**2014**

WASHINGTON STATE  
YAKIMA VALLEY  
ALCOHOL 13.7% BY VOLUME

### Notes from the Winemaker:

The color of the wine is almost clear; there is just a hint of bronze. The aromas are clean and crisp with overtones of citrus, Asian pear, honeysuckle, perfume, apple, and the characteristic minerality of Kestrel View Estate Vineyard. The flavors echo the aromas. The wine is light bodied, crisp and clean, with bright fruit and crisp acidity.

In the vineyard we started by allowing leaves to shade the clusters of fruit which in turn produced 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 clear liquid that was transformed into a dry aromatic gem. Hopefully, you will find the resulting wine clean, crisp and refreshing.

### Tasting Notes:

*“Clean and crisp overtones of citrus, Asian pear, honeysuckle, perfume, apple, and minerality. Light bodied, crisp and clean, with bright fruit and crisp acidity.”*

-Flint Nelson, Winemaker

Food Pairing	Vineyard	Blend	Case Production	Price
Delicately flavored salad	100% Kestrel View Estate Vineyard	100% Pinot Gris	1016 Cases	\$17 per bottle