

Vin Gris

2018 | YAKIMA VALLEY



100% Pinot Gris
Tudor Vineyard

TECHNICAL INFORMATION

pH: 3.47

TA: 5.8 g/liter

RS: 0.5 g/liter

13.5% alc. by vol.

139 cases produced



Harvest and Winemaking

The 2018 growing season was influenced by slightly higher temperatures (3.6%) than the long term average and significant air pollution from the forest fires in Canada and the United States. The corresponding decreased sunlight delayed ripening and lengthened the harvest season. Gloriously, mid-September through late October had brilliant sunshine and little rain, creating a wonderful vintage for the wine grape harvest.

New for 2018 is a Rosé made from Tudor Vineyard Pinot Gris. Two tons of Pinot Gris was hand harvested on September 11, 2018. At the winery, Denise and Mandy boot stomped the clusters. The juice soaked in the skins and stems under a blanket of carbon dioxide for three days then we pressed the skins to six stainless steel barrels.

The Vin Gris was fermented for one month then cold stabilized. After aging on the lees for three months the wine was filtered, and bottled on February 1, 2019.

Tasting

Our Vin Gris has a copper/salmon hue that is brilliantly clear. Aromas of cantaloupe, bosc pear, green apple, graphite, and minerality predominate. The Vin Gris is taut with tension in the mouth from the

stems. There are flavors of green and yellow apples, pears, and a hint of graphite and a purity of acidity. The wine is dry and intense.

About Pinot Gris and Vin Gris

All the Pinots of the world (Pinot Noir, Pinot Gris, Pinot Blanc, and Pinot Meunier) have the same DNA but are different due to mutation. Pinot Gris is a light grayish-purple colored Pinot. Think of it as Pinot Noir with less color. Direct pressing of Pinot Gris grapes gives a lightly colored white wine. Allow the juice to soak on the skins for a few days and the juice becomes pink and the wine becomes a Vin Gris. The Italian's call pink Pinot Gris "Ramato". By my definition, the Vin Gris is not a rosé. Rosé is a pink wine made from red grapes. Vin Gris is a pink wine made from white grapes. Semantics? Maybe, but that is my story and I am sticking to it.

The initial plan was to destem the Pinot Gris and soak the berries in the juice for 3 days prior to pressing. (Un)fortunately our destemmer had the internal bearings seize and it was inoperable. *Improvise, adapt, and overcome.* Therefore, Denise and Mandy boot-stomped the grapes in order to pick up color from the crushed skins. The result is more tension and green apple flavor from leaving the stems in contact with the juice.

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Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com

info@isenhowercellars.com