

# Vin Gris

2019 | YAKIMA VALLEY



100% Pinot Gris  
Tudor Vineyard

## TECHNICAL INFORMATION

pH: 3.44

Titrateable Acidity: 6.5 g/liter

Residual Sugar: <0.01 g/liter

Volatile Acidity: 0.15 g/liter

Alcohol: 12.5%

266 cases produced



## Harvest and Winemaking

2019 was an interesting vintage. The summer was perfect with moderate heat, no temperature spikes and fortunately no smoke from forest fires. However the Fall was cooler than normal and we had a few rain periods that slowed ripening in September. In mid-October Washington had a few nights of freezing temperatures which defoliated the vines and stopped photosynthesis and grape ripening.

This is the second vintage of the Vin Gris Rosé from Tudor Vineyard Pinot Gris. Four tons of Pinot Gris was hand harvested on September 13, 2019. The grapes were destemmed and juice soaked in the skins under a blanket of carbon dioxide for three days then we pressed the skins to 10 neutral French Oak barrels and two stainless steel barrels.

The Vin Gris was fermented completely dry for one month then cold stabilized. After aging on the lees for three months the wine was filtered, and bottled on January 10, 2020.

## 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 has tension in the mouth from the extraction of tannins from the skins.

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.

## Ingredients and Additions

Beginning in 2019 we are listing all ingredients and additions on the back label. Our goal is honesty and clarity about how Isenhower wines are made. *Ingredients and Additions: Pinot Gris grapes, yeast, oak from neutral French oak barrels, organic nutrients, tartaric acid, 25 mg/l of free SO2 and 50 mg/l of ascorbic acid to prevent oxidation, and bentonite clay for clarity and stability.*

# Isenhower

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

[www.isenhowercellars.com](http://www.isenhowercellars.com)

[info@isenhowercellars.com](mailto:info@isenhowercellars.com)