

WATERSTONE

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2011 PINOT GRIS NAPA VALLEY

Vintage

The 2011 growing season proved to be a challenge in Napa Valley. A wet winter and spring extended with rainfall into mid-June, delaying bloom and set. A long, cool growing season followed, which forced growers to open canopies to ensure sunlight and warmth. Harvest was further hampered by autumn rain storms, which encouraged an earlier-than-normal harvest. Overall, quality of fruit is high, and lower alcohols are expected for the vintage.

Vineyards

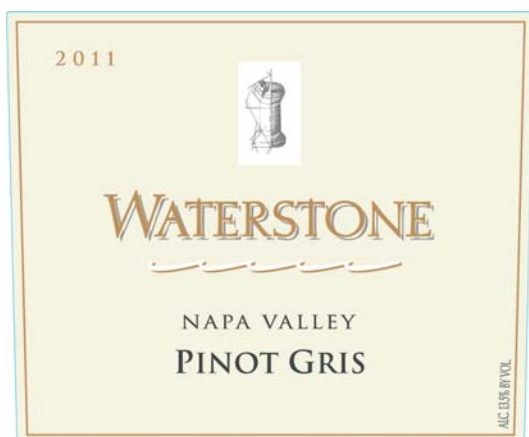
The grapes for this wine were grown in the Nichelini Vineyard in the Chiles Valley region of Napa Valley. The region, with its clay-loam and shale soils, favors a longer growing season with its higher elevation and persistent morning fogs.

Vinification

After whole-cluster pressing, the Pinot Gris juice was fermented to dryness in stainless steel. About half the wine was moved to neutral one-and two-year-old French Oak barrels for 150 days, where the lees were stirred routinely to increase yeast contact and add richness. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.


Tasting Notes

This Pinot Gris is noted for its fresh fruit aromas, dominated by ripe peach, pear and nectarine notes. The minimal contact with oak provides some creamy textures that complement the wine's bright acidity, making this an ideal food wine.



Technical Data:

Varietal Composition	100% Pinot Gris
Appellation	Napa Valley
Alcohol	12.5%
TA	0.62 g/100ml
pH	3.46
Oak Aging	50% of blend, 150 days
Oak Cooperage	French Oak
Bottling Date	July 6, 2012
Production	180 cases


Philip Zorn, Winemaker