

WATERSTONE

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2012 PINOT GRIS NAPA VALLEY

Vintage

2012 proved to be a perfect growing season in Napa Valley. Near-ideal spring bud break, steady flowering, even fruit set and a lengthy stretch of warm days and cool nights provided textbook conditions for the vines. Optimum ripeness was easily achieved, bringing exceptional quality into the cellar. The wines are showing a smooth balance of acids and sugars, great depth of color, and beautiful aromatics. Yields were near-normal in quantity.

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. The wine was moved to neutral one-and two-year-old French Oak barrels for 90 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:

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| Varietal Composition | 100% Pinot Gris |
| Appellation | Napa Valley |
| Alcohol | 13.7% |
| TA | 0.67 g/100ml |
| pH | 3.19 |
| Oak Aging | 90 days |
| Oak Cooperage | Neutral French Oak |
| Bottling Date | January 23, 2013 |
| Production | 417 cases |



Philip Zorn, Winemaker