

P. O Box 6979 Napa, California 94581 waterstonewines.com

# 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

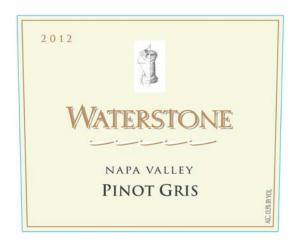
The grapes for this wine were grown in the Nichelini Vineyard in the Chiles Valley region of Napa Valley. The region, with its clay-loam and shale soils, favors a longer growing season with its higher elevation and persistent morning fogs.

#### 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.



Philip Zorn, Winemaker

## **Technical Data:**

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