

WATERSTONE

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2013 PINOT GRIS NAPA VALLEY

Vintage

A warm, dry spring brought early bud break in 2013; we experienced ideal conditions for flowering and fruit set. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity. Early ripening varieties came off the vines by early September, with perfect ripeness and ideal hang time. Two brief mid-September rains had virtually no impact, as sunny weather dried the grapes almost immediately. Cool, sunny weather throughout October allowed great flavor development. Overall, the 2013 harvest was early, even and excellent.

Vineyards

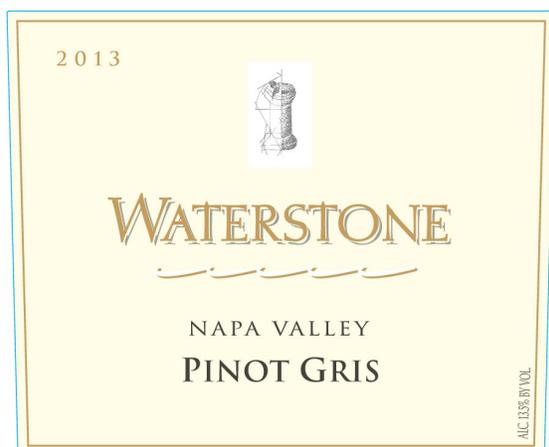
The grapes for this wine were grown in the Nichelini Vineyard in the Chiles Valley region of Napa Valley. The region, with its clay-loam and shale soils, favors a longer growing season with its higher elevation and persistent morning fogs. Our long-term contract with this vineyard provides vintage-to-vintage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

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:

Varietal Composition	100% Pinot Gris
Appellation	Napa Valley
Alcohol	13.8%
TA	0.62 g/100ml
pH	3.35
Oak Aging	90 days
Oak Cooperage	Neutral French Oak
Bottling Date	May 14, 2014
Production	385 cases