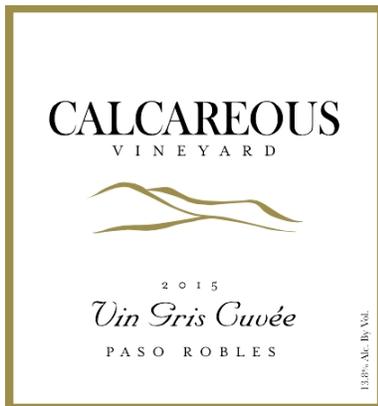


CALCAREOUS VINEYARD



Vin Gris Cuvée 2015 Paso Robles



Comments:

Presenting a subtle shade of pink and orange, our 2015 Vin Gris is an intentionally graceful take on rosé. Hints of honeydew melon and red berry mingled with fresh cut citrus fill the nose. On the palate, full flavors of strawberries and cherries are perfectly balanced by wonderful acidity. Simply put, a perfect wine for light spring and summer lunches under the sun.

Vineyards

The grapes for the 2015 Vin Gris come from two vineyards. The bulk of the wine (around 70%) is built upon Mourvedre from our vineyard consultant Hillary Graves' personal Ohana Vineyard. The remaining grapes come from several early picks of fruit from our Estate Calcareous Vineyard, including Malbec, Grenache, and Syrah.

Winemaker Notes

A Vin Gris is produced from pressing red grapes upon harvesting, as opposed to using juice removed from a red wine ferment that has soaked on the skins, thus they tend to be light in color. The early pick produced grapes of a much lower sugar content and higher acidity, making it perfect for the production of a Vin Gris. After picking, the grapes were transferred immediately to

Blend	Mourvedre, Grenache, Malbec, Syrah
Harvest	September 8th-17th
pH	3.37
Alcohol	13.8%
Cooperage	100% Neutral French
Aging	6 Months
Production	480 Cases

press as whole clusters and the juice gently removed. After 3 days of cold settling, the must was racked to individual neutral French barrels. Fermentation took place inside the barrels in temperature controlled 68 degree room. After completion of primary fermentation, the wine was racked together into a single blend. Lees from our completed Syrah and Malbec fermentations were added to

bring up the color and body of the finished wine. It was then returned to barrel for a short ageing. After 6 months ageing, the wine was cold stabilized and bottled.