



2019 PINOT GRIS “ELLIANNA”

Estate

AVA Middleburg

WINEMAKING NOTES

Our “Ellianna” Pinot Gris is made from 100% estate grapes from Casanel Vineyards. After hand-harvesting and sorting in the vineyard, our grapes were gently transported into small lugs and then stored for one night in a cold room. The day after, the grapes were sorted again on a sorting table before pressing. Cold-settling occurred for one night, followed by a unique two stage fermentation process. The first stage took place after racking the clarified juice into the fermentation vessel and was inoculated with Alpha yeast (*torulaspora delbruekii*), which releases aromas and creates organoleptic diversity. After 48 hours of activity from the Alpha yeast, the juice was inoculated with our typical *saccharomyces cerevisiae* yeast, VL3, and the normal procedure for alcoholic fermentation was carried out in the single stainless-steel tank. Following fermentation, the wine was aged entirely in stainless steel. In February, we proceeded to protein stabilize and cold stabilize before hand-bottling on the Estate in March.

PRODUCTION DETAILS

Vintage Year: 2019

Vineyard: 100% Casanel Vineyard – 100% Estate Appellation: AVA Middleburg

Composition: 100% Pinot Gris

Clone: 146 & 52 (Cert) Rootstock: 101-1

Average Vine Age: 11 years

Harvest Date: 08/22/19

Bottling Date: 03/28/2020

Fermentation: Stainless Steel

Yeast: Alpha (TD) + VL3

ML: None

pH: 3.32

Alcohol: 13.0% vol.

Residual Sugar: < 0.03 g/l in glucose-fructose

Aging: 100% Stainless Steel

Aging Time: 7 months

Cases Produced: 92 cases

Cellaring: Enjoy it now to 2022 – Drink it while young and fresh (light-medium body wine)