



**2020 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 Delta, our typical *Saccharomyces cerevisiae* yeast, 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-March, we proceeded to protein stabilize and cold stabilize before hand-bottling on the Estate in April 2021.

**TASTING & FOOD PAIRING NOTES**

Pear —honeysuckle—kiwi —white peach—lime zest—hint of minerality —fresh and crispy Lighter dishes — goes well with seafood, chicken, lighter meats like pork —fresh or hard cheese.

**PRODUCTION DETAILS**

Vintage Year: 2020

Vineyard: 100% Casanel Vineyard —100% Estate

Appellation: AVA Middleburg (100% VA)

Composition: 100% Pinot Gris

Clone: 146 & 52 (Cert) Rootstock: 101-14

Average Vine Age: 12 years

Harvest Date: 09/08/2020

Bottling Date: TBD

Fermentation: Stainless Steel

Yeast: Delta

ML: None

pH: 3.31

Alcohol: 12.1% vol.

Residual Sugar: 0.03 g/l in glucose-fructose

Aging: 100% Stainless Steel Aging Time: 7 months

Cases Produced: ~138 cases

Cellaring: Enjoy it now to 2023—Drink it while young and fresh (light-medium body wine)