

2021 SKIN FERMMENT PINOT GRIS

Tale Feathers Vineyard Old Mission Peninsula

Gris ripens easily in our region. We like to let this one hang on the vine deep into the season which allows us to make wines of depth, power, and complexity.

For this wine, we fermented the juice with the skins as we would a red wine fermentation, but instead of pressing after a week or two, we let the wine age with the skins for four weeks in stainless steel. We then moved the wine to a combination of standard oak barrels and stainless steel.

The skins of Gris are a raspberry color which is typically not very stable, but when it has a longer time to bind with the tannins, it creates a peculiar hue. The oxygen that inevitably creeps in further tints the wine and we end up with a beautiful orange colored wine. The skins absolutely dominate the aromas and palate. The wine has tea-like qualities with a striking earthy spice. This is not your traditional white wine. Think of it more like a light red. We like to serve this wine at cellar temp in the winter, and lightly chilled in the summer.

THE VINEYARD

Tale Feathers Vineyard

Appellation: Old Mission Peninsula

Varieties: Pinot Gris

Acreage: 2.5

Year Planted: 2003, 2010

Grown by: Gary and Theresa Wilson



wine specs

RS: 0 g/L

PH: 3.92

TA: 4.5 g/L

ABV: 12.8%

243 cases

Aged: 4 weeks stainless
on skins;

9 months in combination
of French oak and
stainless

Aging window: 5 years