



Blanc De GRIS 2013

ESTATE VINEYARD

Seven acres of estate vines perch on the front of the 203-acre Lichen Estate in the Anderson Valley Appellation. Prepared in 2007 and planted in 2008 on meter-by-meter spacing, the vineyard comprises 75% Pinot Noir and 25% Pinot Gris vines on 15% to 35% southeast-facing slopes. Farmed 100% organically. Six blocks and four clones of Pinot Noir (Martini, Wadenswil, Pommard, & 667) on three rootstocks (101-14, 420A, and 161-49). Two blocks of Pinot Gris on two rootstocks.

HARVEST DATE

2 Pinot Gris rootstocks harvested separately, September 3, 2013

CHEMISTRY

Brix at Harvest:	19.6°
TA at Harvest:	9.0 - 10.4 g/L
Alcohol:	12.5%
pH:	3.05
Dosage:	12 g/L

CELLAR

Whole cluster pressed, this sparkling Pinot Gris contains only the *Coeur de Cuvée* (the “heart” of the cuvee), less than half of the 154 gallons per ton pressed. The *coeur* cut delivers higher acidity and a more focused fruit character, contributing both to complexity and longevity. Tirage bottled on April 27, 2014. Disgorged March 29, 2016.

TASTING NOTES

Our first vintage of Estate sparkling wine takes inspiration from classic French champagnes, intended for serious fans of good bubbly. Because it’s made from Pinot Gris, the wine is Alsace-scented, with incisive green apple accenting the aromas of diesel and lees. Once you sip, it’s all mouth-watering as vibrant acidity sparks your taster into action and then cleanses it again. A complete wine with a surprising character.

BOTTLES CRAFTED

1,608 x 750 ml bottles (134 cases) and 60 x 1.5L bottles (10 cases)

RELEASE

May 1, 2016

PRICE

\$50/bottle