



**PINOT  
GRIS 2015  
ANDERSON VALLEY**

**VINEYARDS**

This wine is sourced from Lichen's Estate vineyard and Filigreen Vineyard. The wine combined opulent, rich fruit-driven Pinot Gris from Filigreen with more austere, slate and granite wine from Lichen. Filigreen lies along a creek bed in one of the coldest parts of Anderson Valley. Vines here take deep root in the well-drained, gravelly soils, developing grapes of vibrant fruit character, while the extremely cold temperatures extend the growing season for long, even ripening. Lichen sits across Highway 128 on steep slopes of 15% to 35%, planted on meter-by-meter spacing of 4,000 vines to the acre.

**HARVEST**

In Anderson Valley, the 2015 vintage saw both early budbreak and early harvest. Steady temperatures throughout the growing season allowed grapes to ripen evenly, and yields were reduced by on-going dry conditions.

**CHEMISTRY**

Alcohol: 13.9%  
pH: 3.34  
Total Acidity: 7.1 g/L  
Residual Sugar: 0.5%

**CELLAR**

The grapes were whole-cluster pressed, and the juice cold-settled overnight. The juice underwent spontaneous fermentation in stainless steel tanks (80%) and 500 Liter neutral oak puncheons (20%). No malolactic fermentation was permitted.

**TASTING NOTES**

From winemaker Doug Stewart comes a cold-climate Pinot Gris with floral aromas of Bartlett pear, met in the mouth by tropical coconut, mango, and starfruit. A gravelly minerality gives the wine structure and focus. This is a complex, layered wine with fruit character, residual sugar, acidity and alcohol all in exquisite balance. Enjoy with creamy pasta or light seafood dishes.

**BOTTLES CRAFTED**

4,368 x 750 ml bottles (364 cases)

**PRICE**

\$25 per bottle

**RELEASE**

October 1, 2016

**DISTRIBUTION**

Springboard Wine Company (800) 542-0736