



2010 “Antidote” Pinot Gris Russian River Valley

This wine is a dry Pinot Gris that is the perfect “Antidote” to our *poizin*. This wine was steel tank fermented for 45 days, then left on the lees until bottling. The extended lees (dead yeast cells) contact helped to create a beautifully complex wine with a bright nose of cantaloupe and meyer lemon, and a creamy mouthfeel reminiscent of pear flambé. Drink this wine alone as an aperitif, or pair with your favorite aged cheeses.

Wine Details

Harvest Dates: September 14th 2010.

Grape Varieties: Pinot Gris

American Viticulture Appellation: Russian River Valley

Barrel Aging: 6 months in stainless steel tanks

Percentage of New Oak: 0%

Alcohol: 14.5%

pH: 3.63

Total Acidity: 0.64 g/100mL

Residual Sugar: Dry

Number of Cases Bottled: 178

Bottling Date: February 9, 2011

Suggested Consumption Dates: Drink Now Through 2015