

# 2014 Pinot Grigio

Nelson Family Vineyard  
Mendocino



## 100% Pinot Grigio

**Pinot Grigio** is an odd colored grape. It is neither green (like Chardonnay and Sauvignon Blanc) nor red. It is a blue gray lavender color. As with all but a couple of grape varieties the juice and pulp of the Pinot Grigio grape is colorless or blonde. Pinot Grigio could be fermented on the skins like a red wine but it wouldn't have a very pleasing color and would look thin. It makes are very nice white wine.

Like Sauvignon Blanc we press the whole clusters to remove the juice, settle it and then ferment it in a stainless tank. The juice is very flavorful so we don't need barrel, bantonage or malo/lactic influences. It is bottled early to retain the full fruit flavors and crisp character. It does pick up a bit of color from the dark skins so it is a bit darker and more orange than Sauvignon Blanc.

In France, the same grape and the wine is called Pinot Gris. Pinot Grigio is the Italian name. We use it because it is a prettier name. The French style is sometimes drier than the Italian style but not always.

**The Nelson Family Vineyard** is just over the Sonoma/Mendocino county line near the town of Hopland. The Nelson family has been farming for 59 years and have their own winery. These Pinot Grigio grapes are from organically farmed vines planted about 30 years ago. Mendocino County is one of the four northern California counties that make up the appellation known as the North Coast, a renowned, world class wine grape growing region.

**The 2016 Vintage** was an excellent one. The drought ended in Sonoma County in 2015 so the vines got plenty of water. Spring was early creating an early bud break. The summer weather was ideal and it didn't rain during harvest. It was the 5th good vintage in a row.

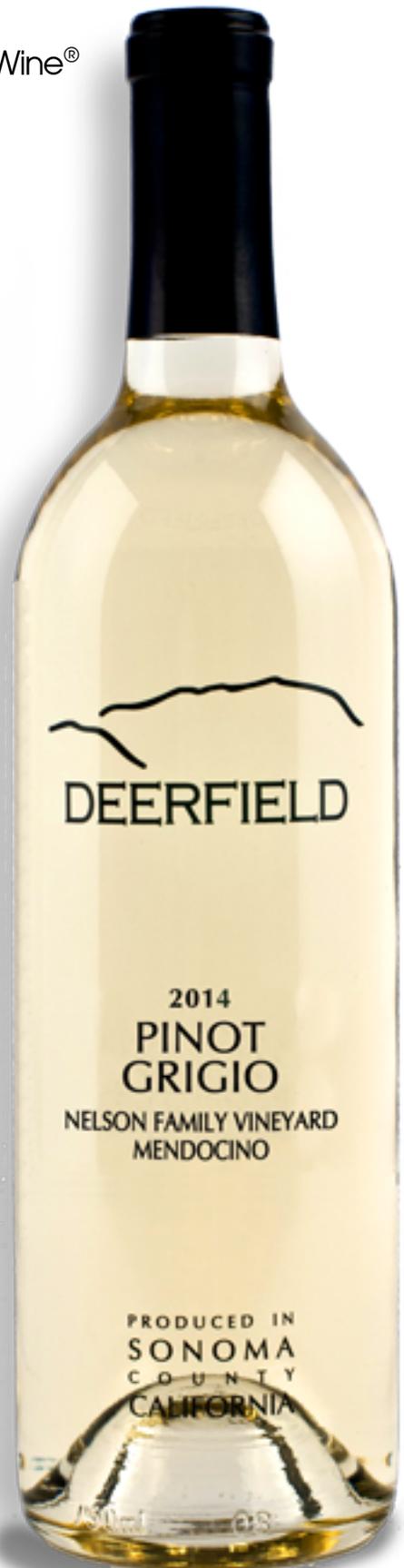
**The Winemaking:** After cold pressing the juice from the grapes the juice is settled with organic Bentonite clay, which helps settle the solids and promotes heat stability (so the finished wine doesn't get cloudy if it gets hot). The settled juice is clear and delicious, ready for inoculation with a pure strain of yeast known to accentuate the aromatics of Pinot Grigio. The tank is refrigerated to keep the fermentation temperature around 45°F. This produces better flavors and aromatic compounds. The fermentation takes a couple of months after which the wine is cold stabilized so that it won't produce tartrate crystals when chilled. Just before bottling, the wine is clarified using a cross flow-clarifier. This makes the wine brilliant and removes any solids that may mask the flavor.

Like all Deerfield wines our Pinot Grigio is low in histamines, which can cause headaches and low in sulfites, which can cause allergic reactions. The wine has no preservatives and was processed without anti-microbial chemicals. It uses no animal products and is Vegan.

**The flavor** is delicate and reminds me of White Peaches juiced with a Granny Smith Apple. It is fruity and very slightly sweet from unfermented grape sugars. It pairs beautifully with salads, Asian cuisine, and deserts.

Picked: September 9, 2016, at Harvest: Brix: 23, pH 3.24, T.A. 7.8g/L  
No Velcorin. SO2 at bottling 18 ppm, at release less than 12 ppm.  
Bottled 260 cases, March 24, 2015. Alcohol 13.5%, Residual sugar 2.8g/L, T.A. 6.8g/L

For more information: Robert Rex, Winemaker: robert.rex@deerfieldranch.com  
www.deerfieldranch.com



*Taste the Passion*