

CLAIBORNE & CHURCHILL

Pinot Gris Central Coast



About the Wine

The 2013 vintage of our Pinot Gris continues the great run we've had with this grape. Downright succulent and mouth-watering, it combines a rich, creamy texture with a contrasting backbone of bracing acidity. A warm glow of baking spices and a hint of savory stone fruits lead to a long and refreshing finish.

Remarkably, when we began making white wines in the Alsatian tradition some 30 years ago, Pinot Gris (or Pinot Grigio) was unheard of in California, and virtually no grapes were available. Not until our 16th year were we able to get our hands on enough good Pinot Gris fruit to add this wine to our portfolio of "alternative whites."

Pinot Gris is one of the four "noble" grapes of Alsace, and at Claiborne & Churchill we make our Pinot Gris in a rich and silky style that emulates the wines of that region. We like our Pinot Gris to have good body and structure as well as fruit and spice. We whole-cluster press our Pinot Gris and typically barrel-ferment a portion of it (in well-seasoned, neutral French oak) in order to promote depth and mouth-feel.

Pinot Gris in this style has a generous "heft" on the palate and therefore can hold its own with pork, duck and foie gras, as well as with rich, full-flavored dishes like Cioppino, Bouillabaisse, Crab au Gratin, and Lobster Thermidor.

VINTAGE 2013

SUGGESTED RETAIL \$20.00

ALCOHOL 13.5% pH 3.38

RESIDUAL SUGAR 0.2%

HARVESTED September 9, 2013

BRIX AT HARVEST 23.5°

BOTTLED February 24, 2014

CASES PRODUCED 343 750ml

VINEYARDS 100% Laetitia Vineyard, Arroyo Grande AVA
