

CLAIBORNE & CHURCHILL

PINOT GRIS Arroyo Grande Valley



About the Wine

The 2014 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 barrel-ferment it (in well seasoned, neutral French oak) in order to promote depth and mouth-feel.

VINTAGE 2014

SUGGESTED RETAIL \$20.00

ALCOHOL 13.2% pH 3.6

RESIDUAL SUGAR 0.2%

HARVESTED September 3, 2014

BRIX AT HARVEST 22° - 23°

BOTTLED February 25, 2015

CASES PRODUCED 458 750ml

VINEYARDS 100% Laetitia Vineyard, Arroyo Grande AVA

BARREL AGING 100% Barrel fermented in neutral French oak
