



ANTHONY ROAD
WINE COMPANY

Skin Ferment Pinot Gris 2021

Skin contact during fermentation enhances more of the savory side of the Pinot Gris fruit.



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GREY SERIES Skin Ferment Pinot Gris

2021

The 2021 growing season started with a mild Winter that turned into a warm Spring. Bud break and bloom were earlier than the previous year by at least two weeks. Early Summer was warm and dry with conditions changing to warm and wet by August. As September approached, disease pressure was high and getting higher throughout the harvest. Careful attention was needed in the vineyard and in the cellar to ensure high quality.

Harvest dates

October 1, 2021

Vineyard:

Martini Family Vineyard

Winemaking Notes: The fruit was intensively sorted in the vineyard and then machine harvested. The fruit was then crushed into bins and yeast added to begin fermentation. The wine fermented on its skins for about 10 days and then the finished wine was racked from the skins into neutral large format French oak barrel. The wine aged on its lees for 6 months before it was racked into stainless steel tank and then bottled.

Bottling date: June 28, 2022

Tasting Notes: A complex array of flavors and aromas. Spice, floral, nectarine, olive, apple and candied citrus only begin to scratch the surface.



Tech Data

BRIX AT HARVEST	19 Brix
RESIDUAL SUGAR	2 g/L
PH	3.58
TOTAL ACID	5.54 g/L
ALCOHOL	11.4%
CASES PRODUCED	61

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