



#### Skin Ferment Pinot Gris 2022

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DRY SEMI-DRY SEMI-SWEET

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DRY

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# ANTHONY ROAD WINE COMPANY

## Skin Ferment Pinot Gris 2022

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



## Skin Ferment Pinot Gris 2022

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



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SEMI-DRY SEMI-SWEET

SEMI-DRY

**SEMI-SWEET** 

**SWEET** 



## **GREY SERIES** Skin Ferment Pinot Gris

#### 2022

The 2022 growing season started with a cold January, that turned into a typical, average Spring for the Finger Lakes. Spring and early Summer were warm and dry, almost drought conditions, with conditions changing to warm and wet by mid-August. September saw a bit more moisture and cooler temperatures, but disease pressure was low and fruit quality was high going into the month. An early harvest, although light, brought in ripe, clean, delicious fruit.

**Harvest dates** September 24, 2022

#### Vinevard: **Nutt Road Vineyard**

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Winemaking Notes: The fruit was de-stemmed into stainless steel tank and fermented on the skins with spontaneous yeast. Pump overs were done once a day during fermentation. When the wine was fermented to dryness, two and a half weeks on the skins, it was racked off the skins into neutral oak barrels for aging.

Bottling date: May 11, 2023

**Tasting Notes:** A complex array of flavors and aromas. Aromas and flavors of cherry, smoke, dried citrus peel, spices and forest floor.



#### **Tech Data**

BRIX AT HARVEST	20 Brix
RESIDUAL SUGAR	3 g/L
PH	3.27
TOTAL ACID	6.35 g/L
ALCOHOL	11.3%
CASES PRODUCED	85

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