

2011 Pinot Grigio

Saralee's Vineyard
Russian River Valley



100% Pinot Grigio

A basket full of White Peaches with one Granny Smith Apple

The Vineyard: Saralee's Vineyard is one of the most renowned vineyards in Sonoma County. Farmed by Saralee Kunde, it epitomizes the care, dedication and expertise that sets superior vineyards apart. This makes the winemaker's job easier.

Pinot Grigio (also known as Pinot Gris) is a thin skinned grape that loves cool mornings and moderately warm afternoons. Saralee's Vineyard is in the center of the Russian River Appellation, as it stretches from the coast to the Santa Rosa plain, and is the perfect place to grow these grapes. The grayish violet colored Pinot Grigio grapes are incredibly flavorful.

The Vintage: The 2011 Vintage was the most challenging vintage for as long as we can remember. The summer was cold and the winter rains came early. Saralee's Vineyard barely saw the sun, masked by the thick layer of pacific fog all summer. Saralee dropped bunches throughout the year to continually reduce the amount of fruit the vines had to ripen. All the lower leaves were pulled to allow more light and air to avoid mildew and mold. These measures reduced the crop by half but managed to ripen the remaining grapes. They were selectively picked and arrived at the winery in surprisingly good condition.

The Winemaking: What we are after with the juice from these grapes is to capture the wonderful grape flavor in the wine. Fermenting the tasty juice into wine gives us the opportunity to enhance the experience by changing the sugar into alcohol. The alcohol, evaporating rapidly in your mouth when you drink the wine, carries the esters, the flavors and aroma components, to every part of your palate. You experience the essence of the fruit. We inoculated the juice, from hand-sorted and gently cold pressed grapes, with a yeast that has a low tolerance to alcohol. Once the fermentation started, we lowered the temperature to around 47°F. After about two months, the fermentation slows almost to a stop. We then chilled the new wine even more, settled the yeast with Bentonite and removed the lees, revealing a clear, clean and stable wine with the delicious flavors we first tasted in the grapes.

Picked: September 20, 2011, at Harvest: Brix: 23.1, pH 3.21, T.A. 8.8g/L

Yeast: Ausmenshausen Fermentation: 47°F for two months

Fined: Bentonite to settle lees and heat stabilize

Cold stabilized by temperature drop

Cross flow filtered before bottling, sterile bottled, no Velcorin

SO₂ at bottling 18 ppm, at release <12 ppm

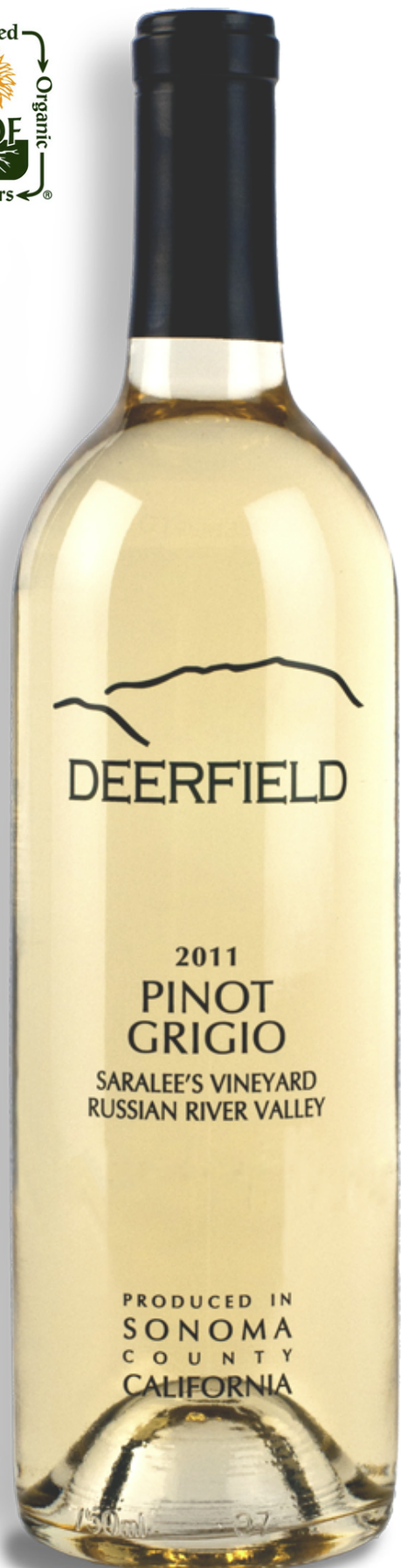
Bottled 600 cases, March 28, 2012; Released May 1, 2012

Alcohol 13.2%, Residual sugar 0.3% or 3g/L (classified as dry)

More information: Robert Rex, Winemaker: robert.rex@deerfieldranch.com

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