

# 2012 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 2012 Vintage was the best in decades. If you couldn't make good wine in 2012 you need a different job. Everything was perfect.

**The Winemaking:** What we are after with the juice from these grapes is to capture the wonderful grape flavors in the wine. Fermenting the tasty juice into wine enhances the experience by changing the sugar into alcohol. The alcohol, evaporating rapidly in your mouth when you drink the wine, carries the esters, the flavor and aroma components, to every part of your palate. You experience the essence of the fruit. We design the fermentation to leave a tiny bit of unfermented juice in the wine, which carries the vine-ripened flavor of the grape. 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 until it is slowly bubbling away at 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 17, 2012, at Harvest: Brix: 23.0, pH 3.35, T.A. 5.8g/L, adjusted to 7.2g/L and 3.28pH

Yeast: Aussmenshausen 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

SO<sub>2</sub> at bottling 18 ppm, at release <12 ppm

Bottled 350 cases, March 28, 2013; Released May 1, 2013

Alcohol 12.9%, Residual sugar 0.7% or 7g/L (classified as dry)

More information: Robert Rex, Winemaker: [robert.rex@deerfieldranch.com](mailto:robert.rex@deerfieldranch.com)

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*Taste the Passion*

