

Flying Cloud

TECH SHEET

2003
CENTRAL COAST
PINOT GRIS



- Harvested by hand on August 15, 2003
- Wine composition; 95% Firepeak Pinot Gris and 5% Edna Ranch Chardonnay
- Average grape analysis – 23.7°Brix, 7.05 g/l T.A., 3.27 pH
- Whole-cluster pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52°F, complete malolactic fermentation
- Aged in four-year old French oak barrels *sur lies* for six months
- Wine analysis – 13.5% alcohol, 5.78 T.A., 3.36 pH
- Bottled on April 21, 2004

This is the second release of the *Flying Cloud Pinot Gris*. This Pinot Gris (aka Pinot Grigio) is made in a fruit-expressive style: it's fermented very cold (52°F), aged in neutral French oak barrels *sur lies*, and completes malolactic fermentation. Pinot Gris is delicate and shy and consequently suffers when grown in a warm climate. The Edna Valley is a cool coastal valley and the climate is ideal for Pinot Gris. This wine is loaded with fruit aromas and refreshing acidity. The aroma is very similar to ripe pear with a spicy aromatic element. The mouth-feel is refined and elegant, light and refreshing – a food worthy wine.

152 cases produced.