

Flying Cloud

TECH SHEET

2006

LAETITIA VINEYARD

PINOT GRIS

ARROYO GRANDE
VALLEY



- Harvested by hand on September 20, 2006
- Vineyards – 100% Laetitia Vineyard, Arroyo Grande Valley
- Grape analysis – 25.0 °Brix, 6.6 g/l T.A., 3.38 pH
- Whole cluster pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52 °F, no-malolactic fermentation
- Aged in four-year old French oak barrels
- Wine analysis – 13.5% alcohol, 6.47 T.A., 3.40 pH
- Bottled on April 18, 2007

This Pinot Gris (aka Pinot Grigio) is made in a fruit forward style, finishing with crisp acidity. The 2006 season was very cool leading to a late harvest and long hang-time. Crop yields were average at 2.5 - 3 tons per acre. The wine was fermented cold (52 °F), aged primarily in stainless steel with a small amount aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation.

This Pinot Gris is loaded with varietal character. To the eye it is light pale-white in color and brilliant in clarity. The aromas are reminiscent of almonds and allspice with aromatic floral notes. It is in an elegant refreshing style which is dry, light to medium in body with a faint tingle of tannin and finishing with crisp acidity. It can be enjoyed before a meal or with food.

192 cases produced.