

Flying Cloud

TECH SHEET

2002

CENTRAL COAST
PINOT GRIS



- Harvested by hand on August 29 and September 13, 2002
- Vineyard source: 41% Firepeak Vineyard, Edna Valley, 59% San Bernabe Vineyard, Monterey
- Average grape analysis – 23.4° Brix, 7.1 g/l T.A., 3.30 pH
- Whole-cluster pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52° F, non-malolactic fermentation
- Aged in four-year old French oak barrels *sur lies* for six months
- Wine analysis – 12.5% alcohol, 6.60 T.A., 3.46 pH
- Bottled on April 3, 2003

This is the inaugural release of the *Flying Cloud* line of wines. *Flying Cloud Pinot Gris* (aka Pinot Grigio) is made in a style that preserves the fruit aroma of the grape by fermenting very cold. The wine is then aged in four-year old French oak barrels *sur lies* to round out and soften on the palate. This Pinot Gris is very aromatic, reminiscent of lemon zest and cinnamon. It is a refreshing wine with clean, crisp acidity, light to medium body and lingering flavors. It can be enjoyed as an aperitif or with lighter cuisine.

422 cases produced.