

Flying Cloud

TECH SHEET

2004

EDNA VALLEY

PINOT GRIS

FIREPEAK VINEYARD



- Harvested by hand on September 3, 2004
- Wine composition; 96% Firepeak Pinot Gris and 4% Edna Ranch Chardonnay
- Average grape analysis – 23.1° Brix, 7.05 g/l T.A., 3.48 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 *sur lies* for six months
- Wine analysis – 13.5% alcohol, 6.38 T.A., 3.39 pH
- Bottled on April 21, 2005

This is the third 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 does not undergo 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.

In the glass the wine has an enticing pale straw color. The aromas are reminiscent of citrus blossom, and the bright acidity highlights flavors of Asian pear. The finish is long and clear.

This is an elegant, refreshing wine that can be enjoyed before a meal or with food.

312 cases produced.