
Vineyard:	100% Spanish Springs, SLO County
Harvest:	August 18, 2016
Fermentation:	Stainless-steel fermented at 54 degrees F, non-malolactic fermentation.
Oak:	Aged in four-year old French oak barrels for 14 months.
Alcohol:	13.8%
pH:	3.26
Titrateable Acidity:	6.79 g/L
Bottling:	204 Cases, March 22, 2016
Suggested Retail:	\$22

This is a cool climate vineyard due to its close proximity to the Pacific Ocean at Pismo Beach on California's Central Coast. It is two miles inland from the ocean in a small meandering narrow valley called Price Canyon. The vines cover rolling hills facing southeast, and the soils are sandy loam...further evidence of its close proximity to the nearby beach.

The 2016 growing season was generally cool. Much like 2015, we started harvest very early in 2016 on August 4 and finished relatively early on October 12. In general the yields were low in 2016, and at Spanish Springs Vineyard the yields were low at just over 1.5 tons/acre.

This Pinot Gris was fermented cold (54 °F) in stainless steel, aged cold in a stainless-steel tank *sur lies*, and received a polish filtration before bottling.

This is an energetic white wine with verve and an enticing fragrant aroma. It has a faint yellow-straw color, and aromas of fig jam, cinnamon, and almond. It has an intriguing mid-palate richness supported by refreshing acidity with just a hint of tannin on the finish to keep it lively. It is quite harmonious...flavors tend toward lime zest and finish with a mouthwatering zip.

