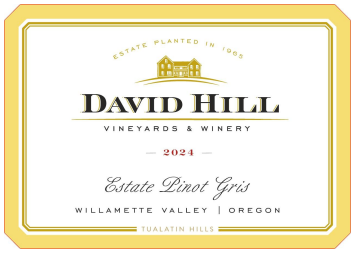


WINE
100% PINOT GRIS
FERMENTATION AND AGED IN 75% AUSTRIAN OAK CASK AND 15% STAINLESS STEEL TANK
pH 3.35 | TA .61/100mL
VINEYARD
DRY FARMED | LAURELWOOD SOUL
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST

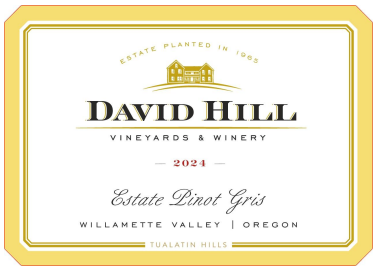
2024 Estate Pinot Gris

Vintage Overview
Our 2024 Estate Pinot Gris has aromatics of Asian pear and wildflowers with subtle notes of fresh herbs and parmesan rind. The proximity of the coast from the vineyard bring notes of salty, tart candied lemon peel meeting citrusy fruit on the mid-palate. A minerality akin to crushed rock lingers in the background.

In the Vineyard
The 2024 vintage was off to a cool and rainy start, with late bud break leading up to a cool weather pattern in June, bringing a dampness and foggy conditions. Gaining momentum, however, leading to a warm summer and fall, with no dramatic heat spikes, the vintage caught up by September. No weather related stress to the vineyard led to a nice natural ripeness, with all varietals able to be picked at their peak.

In the Winery
Giving this Pinot Gris a unique exposure to oxygen and oak, the fermentation was done in both stainless steel and Austrian oak casks. The neutral oak casks bring complexity to the wine offering a rich fermentation with subtle oak presence. Cross filtered.

davidhillwinery.com



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