



good harbor  
VINEYARDS

# 2012 pinot gris

2012 was an exceptionally hot vintage which provided rich ripe fruit quality. It was an ideal year for launching our new sur-lee aged Pinot Gris. Fermented in stainless tanks and then moved into used French and American oak barrels, the small batch Pinot Gris was sur-lee barrel aged for six months. The result is a well-structured wine with aromas of apples and citrus complimented by a lingering minerality. The pinot gris was fermented in stainless steel tanks, which preserved the bright acidity, however, the time spent on its lees and in barrel allowed the wine to develop a full mid-palate. The combination of both stainless and barrel aging has created a complex, elegant, and yet robust bottle of Pinot Gris.

## NOSE

A harmonious blend of citrus fruits and apples intermingle with a light background aroma of clay and limestone.

## PALATE

Rich in style, this sur-lee aged Pinot Gris has a wonderful full mid-palate derived from its time spent in barrel and on its lees but has a soft elegant finish with balanced acidity.

## TECHNICAL DATA

variety composition	100% Pinot Gris
alcohol	11%
ph	3.14
ta	.69
cases produced	320 – Small Batch Series (SBS)
aged	Fermented in stainless steel then moved into used French and American Oak barrels where the wine remained for six months until being bottled.

