

2014 ACROBAT PINOT GRIS

THE WINE:

This Pinot Gris was crafted to capture the hearts of new and old wine lovers alike with its simplicity and versatility. The 2014 vintage is fresh and lively with citrus notes that melt into riper pear and floral notes in the middle. Racy acidity combines with a soft sweetness for an extended finish highlighted by minerality.

THE PROCESS:

The 2014 vintage was fermented in 100% stainless steel, temperature controlled tanks with native and cultured yeasts and sur lees aged for 2 months prior to bottling.

VINTAGE NOTES:

Following on the heels of a cold winter, early spring was very wet with double our typical precipitation in March. Rapidly warming temperatures in April led to buds breaking almost a week early - these favorable conditions continued, leading to very strong fruit set after a mid-June bloom. The abundance of fruit allowed for meticulous hand thinning; only the fruit meeting stringent quality parameters was allowed to ripen. Excellent weather continued throughout the summer, leading to a warmer than average vintage and resulted in excellent ripening conditions. Moving into late summer/early fall the grape clusters were in outstanding condition which combined with unusually dry conditions allowed for extended hang time and enhanced flavor development. The extended harvest period enabled each vineyard to be harvested at peak ripeness resulting in a crop of fantastic quality.

2014 ACROBAT PINOT GRIS

VARIETAL: Pinot Gris

AVA: Oregon

ALCOHOL: 13.5%

AGING POTENTIAL: Enjoy now through 2018

Color: bright yellow straw

Nose: damp slate, lemon juice, lime zest, raw

honey, pear, roses

FLAVORS: lemon, lime, honeysuckle, roses, ripe

pear, minerality



Safra 2013. Cantu Day, Buffet Nova Curitiba em 09/06/2016.