



Cima Collina

- MONTEREY COUNTY -

HILLTOP RANCH PINOT GRIS

2017

— Sustainably Farmed —

APPELLATION

Monterey County

VINEYARD DESIGNATION

Hilltop Ranch Vineyard

VARIETALS

100% Pinot Gris

HARVESTED

September 8, 2017

AGING

2 months sur lies

ALCOHOL

14.1%

BOTTLED

January 23, 2018

PRODUCTION

64 cases

WINEMAKER

Annette Hoff

SUGGESTED RETAIL PRICE

\$27

VINEYARD NOTES — This small bottling of Pinot Gris is from our Estate vineyard 700 feet above sea level and 14 miles from the ocean in Carmel Valley. This vineyard is managed sustainably in the Carmel River watershed and is located only a few hundred feet from the lower Carmel Valley AVA. We have about a quarter of an acre of this varietal planted at Hilltop Ranch. Translated from French “Pinot Gris” literally means “Gray Pinot”. It looks similar to Pinot Noir in the vineyard as the clusters are small but when ripe their color can range from a rosy/honey to a medium purple depending upon the amount of sun exposure the clusters receive.

WINEMAKER NOTES — This Pinot Gris was harvested on September 8, 2017 into 40 pound grape lugs. We received 1.5 tons in the winery, loaded our presses with whole cluster fruit, pumped the juice into chilling tanks and then racked the juice off its lees into stainless steel barrels where it fermented and aged *sûr lies* until we racked it in December 2017 and bottled it on January 23, 2018. Although this wine is white you will notice a very slight tinge of pink around the edges and this is from the little bit of skin contact the grapes received as we pressed the juice.

WINE STYLE — We have managed to achieve a richer more textural mouthfeel and weight in this wine than one would normally associate with Pinot Gris. It is still fragrant and austere with minerality and acidity and is a versatile wine for summertime sipping or paired with fish or poultry.