



## V I N G R I S - M E N D O C I N O -

### • H I G H L I G H T S •

- FORAGER *Vin Gris* celebrates the tradition of the best dry roses of Europe. Made from classic rose varieties, it shows delicate pale salmon color, subtle floral tones and a crisp, dry finish.
- An excellent low-yielding site, classic dry rose winemaking techniques and careful cellar maturation captured the typicity of the style.

### • V I N T A G E 2 0 1 7 •

In 2017 Mother Nature kept her excellent form. The weather had a classic wet winter and by spring a good fruit “set”. The summer was arid and dry and harvest came in without a hitch. We picked very early. The vintage is very high quality and shows great fruit intensity, excellent aromatics and superb balance.

### • T E R R I F I C S I T E •

The complexity and depth of our 2017 *Vin Gris* comes from two clonal selections grown in the Redwood Valley of Mendocino, a terrific spot for exemplary Syrah and Grenache. These sites were planted in the region's iconic red soils over 21 years ago and are hand-pruned and hand-picked.

Regional Composition: 100% Mendocino AVA (Redwood Valley sub-AVA)

Varietal Composition: 50% Syrah, 50% Grenache

Maturation: long, slow, cool fermentation - no oak

### • F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand-harvested at night between September 2 and 6 at an average Brix of 21.8, the compact Grenache and Syrah bunches were gently whole-cluster pressed and had almost zero skin contact. The delivered delicacy, low alcohol and a very pale orange-pink color to the juice to settle and ferment. After cold settling, it was racked and fermentation began naturally and was completed with prevailing “native” yeasts at low temperature. Fermentation took 24 days and subsequent tank maturation took place at very low temperatures, again capturing aromatic delicacy. Half the lot was aged 30 days on lees. We bottled in December 2017.

We call our wine FORAGER to illustrate how when carefully crafted, we can offer a dry *Vin Gris* with delicacy and finesse.

pH: 3.45    Alcohol: 12%    Retail Price: \$24

**The Pey Family**

[www.TheForagerWines.com](http://www.TheForagerWines.com)

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