



VARIETAL
PINOT GRIGIO (100%)

AVA
SONOMA VALLEY

FERMENTATION
SPONTANEOUS

ÉLEVAGE
8 MOS.

COOPERAGE
CONCRETE EGG

TOTAL ACIDITY
5.8 g/L

pH
3.21

ALCOHOL BY VOLUME
13.5%

PRODUCTION
1,500 BTLS

NOTES

Pinot Grigio is definitely one of the most underrated varietals in all of Italy, but when treated with respect, the wines can be incredible. Inspired by our favorite Vinos de Tavola, we set out to produce an approachable yet smart interpretation of the grape. A wine with aromatics and texture while still embracing Pinot Grigio's natural acidity, no skin-contact necessary.

Our approach to making white wine is simple; a gentle whole-cluster press direct to barrel. In this case the wine fermented spontaneously in concrete. Once dry, a small amount of sulfur was added to block any secondary fermentation. After 8 months on the lees, we bottled the wine unfiltered. The end result is a fresh, aromatic wine with key-lime, white flowers, and bright acidity.

peach, kaffir lime, winter green

ABOUT THE WINES

Our approach in the cellar is one of attentive waiting; wines are only moved when they require it. Fermentations are spontaneous without the addition of commercial yeast. Wines age sur-lie in a blend of large cask and neutral oak barrels, developing texture and varietal character without intervention.

GAIL wines are single vineyard, varietal wines. They are bottled unfiltered and individually numbered for release. Production is limited to no more than 250 cases. DORIS wines are more abundant. They embrace the approachability we have come to love about Sonoma Valley while offering a nod to the everyday table wines that Dan's Auntie Doris used to serve at her home.