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**2022 PINOT GRIS “ELLIANNA” Estate**

**AVA Middleburg**

***PRODUCTION NOTES***

Our “Ellianna” Pinot Gris is made from 100% estate grapes from Casanel Vineyards. After hand-harvesting and sorting in the vineyard, our grapes were gently transported into small lugs and then stored for one night in a cold room. The day after, the grapes were sorted again on a sorting table before pressing. Cold-settling occurred over 2 days. The wine was then inoculated with Delta, our typical Saccharomyces cervisiae yeast, and the normal procedure for alcoholic fermentation was carried out in the single stainless-steel tank.

Following fermentation, the wine was aged entirely in stainless steel. In January, we proceeded to protein stabilize and cold stabilize before hand-bottling on the Estate in February 2022.

***TASTING & FOOD PAIRING NOTES***

Lovely floral noise of white blossoms; fruit forward featuring pineapple, pear, grapefruit, white nectarines and lime zest – hint of minerality – fresh and crispy

Lighter dishes –goes well with seafood, chicken, lighter meats like pork –fresh or hard cheese.

***PRODUCTION DETAILS***

Vintage Year: 2022

Vineyard: 100% Casanel Vineyard –100% Estate Appellation: AVA Middleburg (100% VA)

Composition: 100% Pinot Gris Clone: 146 & 52 (Cert) Rootstock: 101-14

Average Vine Age: 14 years

Harvest Date: 09/03/2022

Bottling Date: 02/10/2023

Fermentation: Stainless Steel (23 days total)

Yeast: Delta

ML: None

pH: 3.33

Alcohol: 12.5% vol.

Residual Sugar: 0.17 g/l in glucose-fructose

Aging: 100% Stainless Steel Aging Time: 5 months

Cases Produced: ~96 cases

Cellaring: Enjoy it now to 2025–Drink it while young and fresh (light-medium body wine)