

**2022 ORANGE PINOT GRIS “ISABELLA” Estate**

**AVA Middleburg**

***WINEMAKING NOTES***

Our “Isabella” Orange Pinot Gris is made from 100% estate grapes from Casanel Vineyards. 2022 is our inaugural vintage of this wine and was inspired by our club member, Craig Nadeau, after he made a delicious Ramato style orange pinot gris and shared it with Casanel. 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. For processing we split about a ton of grapes between two variable tanks, the grapes were destemmed, sorted and crushed without any additives and inoculated with yeast immediately after processing, we used VL2 & VL3 yeast. The tanks were placed in the barrel room to keep the fermentation cool and were gently pumped over once a day. After 5 days we bled as much free run as possible to separate the fermenting juice from the skins and the juice was allowed to complete fermentation after another two weeks in separate stainless tanks and allowed to age on the lees until the winter when we racked and blended the two separate tanks to become one lot. We fined the wine with a light amount of bentonite, cold stabilized and filtered to brighten the wine up a bit and have it ready for early spring release.

***TASTING & FOOD PAIRING NOTES***

Lovely floral noise of white blossoms; fruit forward featuring apricot, peach and necatarine – 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

Yeast: VL2 and VL3

ML: None

pH: 3.42

Alcohol: 11.5% vol.

Residual Sugar: 0.10 g/l in glucose-fructose

Aging: 100% Stainless Steel Aging Time: 5 months

Cases Produced: ~85 cases

Cellaring: Enjoy it now to 2026–Drink it while young and fresh (light-medium body wine)