



★ SKYFALL ☾

VINEYARD

PINOT GRIS

2015

Background

Skyfall Vineyard is named for the massive car-sized boulders scattered among the vines that literally look like they fell from the sky. These boulders were brought by Missoula glacial floods of the last Ice Age that cut the Columbia River. Floods deposited silt loam soils now layered with ancient volcanic ash. The complexity of these soils is ideal for cultivating optimal flavors in the grapes, making Skyfall a perfect vineyard site.

Appellation

Columbia Valley, WA

Sourcing

Horse Heaven Hills, Yakima Valley

Varietal Composition

90% Pinot Gris, 5% Gewürztraminer, 5% Muscat Canelli

Winemaking

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked the fruit was de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction was reached. The wines were put in oak barrels for malolactic fermentation and then aged for 6 months (90% American and 10% French Oak). The blend was then assembled and allowed to co-mingle for 30 days prior to bottling.

Tasting Notes

Pale straw in color with notes of mango, citrus blossom and banana in the nose. On the palate a medley of tropical fruit unfolds into tangerine, mango, grapefruit, and banana flavors. These tropical notes continue throughout the long and lingering finish.

Technical Data

pH 3.27
TA 5.925 g/L
RS 1.5 g/L
Alc. 13.9%

Winegrower

David Minick