



JONATHAN EDWARDS  
WINERY

## 2012 Connecticut Pinot Gris

### Vineyard

Planted in 2005, our Pinot Gris vineyard is situated on the highest site on our farm. Our hilltop location, just miles from the coast, allows for optimal ripening conditions. The stony soil contains glacial till which gives a mineral complexity to the wine. The vineyard is fully tiled to promote excellent drainage of the soil.

### Production

The grapes were hand picked, destemmed, and gently pressed to separate the juice from the skins. The juice was then settled at cold temperatures for 24 hours. Two-thirds of the wine was fermented in stainless steel and one-third was fermented in neutral oak barrels to give the wine more body and texture. The wine was ultimately blended together and then aged for 9 months in stainless steel before bottling.

### Tasting Notes

Aromas of pear and honeysuckle lead to a palette of white peach with a clean finish.

### Technical Data

Alcohol		12.5%
pH		3.56
Acidity		6.4 g/L
Brix at harvest		21.5°
Harvest Date		9/13/2012
Production		609 cases

