



## 2013 PINOT GRIS

North Highlands' Cuvée

*Appellation* Santa Lucia Highlands

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### The Vineyard

The Franscioni Vineyard, which is located in the northern, coolest part of the Santa Lucia Highlands appellation, is one of the few estates that grow Pinot Gris in the AVA. Here, moderately warm and breezy days are followed by cool evenings and foggy mornings. The mountainside vineyard's gravelly, porous soils along with the Region I type climate make for ideal conditions for classic Pinot Gris.

### The Vintage

Benefitting from warm temperatures and a long growing season, the Franscioni Vineyard produced a moderate crop of very high quality fruit in 2013. The dry winter was followed by warm and consistent temperatures and our traditional Indian Summer in October helped finish ripening. The additional hang time yielded small, intensely flavored berries.

### Winemaking

The hand harvested fruit was immediately whole cluster - pressed into stainless steel tanks and allowed to cold settle for 48 hours. Fermentation was conducted in a combination of stainless steel and neutral oak barrels. Afterwards, the young wine was held on the lees and stirred regularly to add complexity and texture.

### Tasting Notes

The 2013 Manzoni Pinot Gris has lovely aromas of mandarin orange, pear, and green apple that are lifted out of the glass by its refreshing acidity. In the mouth, the texture given by the lees stirring and barrel aging is unctuous and mouth filling. The flavors on the palate are rich and more akin to the wines of Alsace than typical North American or Italian Pinot Grigio. Apple, pear and citrusy notes blend nicely and the bright acidity keeps the wine clean and fresh on the finish.



### **Harvest Date:**

September 30, 2013

### **Brix:**

26.3

### **TA:**

7.3 grams/liter

### **pH:**

3.25

### **Alcohol:**

13.7%

### **Production:**

424 cases

**"DOUBLE GOLD 2015 SAN FRANCISCO CHRONICLE"**