



Cima Collina

HILLTOP RANCH
Pinot Gris

2018

APPELLATION
Monterey County

———— *Sustainably-farmed Estate Vineyard* ————

VINEYARD DESIGNATION
Hilltop Ranch Vineyard

VARIETALS
100% Pinot Gris

HARVEST DATE
October 20, 2018

ALCOHOL
14.0%

BOTTLED
January 31, 2019

PRODUCTION
69 cases

WINEMAKER
Annette Hoff

SUGG. RETAIL PRICE
\$27

VINEYARD NOTES – This small bottling of Pinot Gris is from our Estate vineyard 700 feet above sea level and 14 miles from the ocean in Carmel Valley. This vineyard is managed sustainably in the Carmel River watershed and is located only a few hundred feet from the lower Carmel Valley AVA. We have about a quarter of an acre of this varietal planted at Hilltop Ranch. Translated from French “Pinot Gris” literally means “Gray Pinot”. It looks similar to Pinot Noir in the vineyard as the clusters are small but when ripe their color can range from a rosy/honey to a medium purple depending upon the amount of sun exposure the clusters receive.

WINEMAKER NOTES – 1.1 tons of this Pinot Gris was harvested on October 20, 2018. In the winery we loaded our presses with whole cluster fruit, pumped the juice into chilling tanks and then racked the juice off its lees into stainless steel barrels where it fermented and aged *sûr lies* until we racked, filtered and bottled it in January 2019 it in. Although this wine is white you will notice a very slight tinge of pink around the edges and this is from the little bit of skin contact the grapes received as we pressed the juice.

WINE STYLE – It has a rich, textural mouthfeel and weight, yet still fragrant and austere with minerality and acidity. An extremely versatile wine for summertime sipping or paired with lighter dishes of fish or poultry.