

SWANSON

VINEYARDS

2017 SAN BENITO PINOT GRIGIO

GROWING SEASON:

After a series of dry years, 2017 brought back plenty of rainfall, making it one of the wettest years on record. A wet winter and spring helped recharge the groundwater resources, as well as filling reservoirs and irrigation ponds. Bud break happened around mid-March amidst continued light rain, which helped in preventing frost damage. Bloom and fruit-set occurred under mild conditions beneficially ensuring a successful set. The abundance of soil moisture provided a plentiful water supply to the root systems throughout the year, which fueled rigorous canopy growth. A mild June and July gave way to sporadic heat spike events, immediately followed by cooling trends, which ran throughout the harvest period. This caused a stop-and-start approach to harvesting, as sugar levels increased and then fell back down.

VINEYARDS:

Our 2017 Pinot Grigio comes from the rolling Piacine hills of the San Benito AVA, where the well drained limestone soils pair well with a moderated climate and precision viticulture. The valleys in this region help channel cool air from the cold Pacific Ocean only 20 to 30 miles away from the vineyard, thus reducing day and night time temperatures. Well suited for Pinot Grigio, the region is often cooler than many parts of the Napa Valley, yet receives the same amount of sunlight, preserving the bright acidity and developing the expressive aromatics of the grape.

WINEMAKER'S NOTES:

With a pale hue of salmon color, the 2017 Pinot Grigio offers fresh aromas of stone fruits with a touch of cut hay that leads into more subtle notes of dried apricots and brioche. On the palate the wine is textural, as phenolics interact with the taste buds, along with generous flavors of melon, peach and pear, surrounded by soft acidity that keeps the palate fresh and crisp. Sitting just beyond the fruit, flavors evolve to show nuanced mineral notes, crushed slate, as well as savory tones of dried almonds, hazelnuts and apricots. Complex and enjoyable this wine reflects the style of Alsace.

- Robin Akhurst, Winemaker

HARVEST DATE:

September 5th

BOTTLING DATE:

January, 2017
3,000 cases (12 x 750ml)

WINEMAKING:

Destemmed and pressed.
Slow and cold fermentation
for three weeks until dry.
Aged in tank for 5 months
Sur lie.

BLEND:

100% Pinot Grigio

