

# SWANSON

## VINEYARDS

### 2018 SAN BENITO PINOT GRIGIO

#### GROWING SEASON:

After the dramatic end to the 2017 vintage, the 2018 vintage was a return to normal - although a normal we have not seen in years. Mild conditions throughout flowering, meant fruit set was extended and successful; ultimately leading to high yields and slowing down ripening. The hot temperatures in July and August relented from September onwards. There were no late season heat spikes or serious harvest rain events, which meant the hang time of the grapes could be extended. The result was naturally balanced wine (lower alcohols and good amounts of acidity). This was one of the longest harvests we have seen since 2011, starting on the 31st of August and ending on the 5th of November and can be summed up as a "classic" vintage. Defiantly one to follow closely.

#### VINEYARDS:

Our 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:

Aromas of freshly cut hay and slight hints of guava lead into more subtle notes of pear. On the palate, the wine is balanced with perfect natural acidity that reveals the refreshing yet subtle flavors of litchi and green apple. This wine relects the ripe, succulent Pinot Grigio flavors that the grapes show on the vine. Enjoy as an aperitif or pair with almost any seafood or light pasta dish.

- Robin Akhurst, Winemaker

#### HARVEST DATE:

August 31st

#### BOTTLING DATE:

December, 2018  
3,000 cases (12 x 750ml)

#### WINEMAKING:

De-stemmed and gently pressed.  
Slow and cold fermentation  
at low temperatures until dry.  
Aged in tank for 4 months  
before being lightly filtered  
and bottled.

#### BLEND:

100% Pinot Grigio

