

SWANSON

VINEYARDS

2016 SAN BENITO PINOT GRIGIO

GROWING SEASON:

A near perfect growing season in 2016 ensured that our harvest was of extremely high quality. Benefiting from early budbreak and plenty of spring rain, we saw early growth of the young canopy. As the temperatures started to rise and the rain events became less frequent, the vines flowered, moving into bloom with optimum conditions; helping promote a successful and abundant fruit set. The drought conditions of the previous years were starting to recede as we maintained a full soil moisture profile for much of the early growing season in all our vineyards. As we moved into veraison - the period where the small green berries start to develop color, gain sugar and lose their acidity - we began to see the true potential that 2016 was offering. It was fortunate that the rains held off until mid-October, as we were able to harvest our vineyards at precisely the right time, optimizing fruit flavor intensity whilst retaining the natural bright balanced acidity of the grape.

VINEYARDS:

Our 2016 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:

Bursting aromatics leap from the glass, surrounding one in white jasmine blossom, Meyer lemon zest and freshly picked cantaloupe. On the palate, the counter play between phenolic dryness and expressive fruit profile allows one to experience both the Italian and Californian influences of the grape. A balanced, complex and intense wine which pairs nicely as either an aperitif or as a match with most seafood, especially oysters on the half shell.

- Robin Akhurst, Winemaker

HARVEST DATE:

August 23rd

BOTTLING DATE:

January, 2017
4,000 cases (12 x 750ml)

WINEMAKING:

Destemmed and pressed.
Slow and cold fermentation

BLEND:

100% Pinot Grigio

