

tangent

2014 PINOT GRIS



VARIETAL BACKGROUND

Originating in Burgundy, Pinot Gris is one of the best known mutations of Pinot Noir. It was first grown amongst the Pinot Noir vines and harvested as a field blend. This “white” varietal added a touch of softness and acidity to round out the tannins of the red Pinot Noir. Sometime during the middle ages, Pinot Gris was brought from Burgundy to Hungary, then back to France, but to the Alsace region rather than Burgundy. During its travels, it was given the Hungarian name of Tokay. In 1980, the European Economic Community mandated that it be called by its correct name, bringing the true varietal back to the forefront. No matter where it’s grown, Pinot Gris berries are colored anywhere from grayish-blue to brownish-pink. And as though it remembers its roots, Pinot Gris leaves are identical to Pinot Noir.

SIP™ CERTIFIED SUSTAINABLE

The Niven family’s two estate vineyards, Paragon and Firepeak, have earned the Sustainability in Practice (SIP™) Vineyard Certification. Managed by their Pacific Vineyard Company, the family has ensured that these vineyards have historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. Certification proves their collective commitment to environmental stewardship, economic viability, and equitable treatment of employees. A project of the Central Coast Vineyard Team, SIP™ provides a comprehensive and verifiable method to authenticate a vineyard’s attention to integrated farming practices.

TANGENT PINOT GRIS

A block of plantings in the Paragon Vineyard of the Edna Valley on the Central Coast of California is the sole source of fruit for the Tangent Pinot Gris. Benefitting from the cool influence of the Pacific only 5.4 miles west, this vineyard is afforded one of the longest growing seasons in the state. Soils here are a mixture of volcanic, clay loam and rocky marine sediment, offering few nutrients. The temperate climate brings extended hang time, and the soils cause the vines to stress and strain as they grow. These two factors ultimately culminate in fully ripe, concentrated fruit that bursts with flavor. As Tangent aims to produce vibrant wines of good acid structure to be naturally enjoyed with a wide range of foods, this wine was made without any oak influence, nor did any portion of it go through malolactic fermentation.

TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

“Aromatics of orange blossom, pineapple, grapefruit and a hint of pepper are followed by concentrated flavors of ripe peaches, tangerine and green apple. Medium-bodied with crisp acidity and a creamy mouthfeel, it pairs well with a wide range of foods including seafood, pasta with light sauces, even grilled sausage.”

STATS

VINEYARD SOURCE: Paragon Vineyard, Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATES: 9/30/14

AVERAGE BRIX: 22.03

YEAST: VL1

FERMENTATION: Steel tank fermented at 58°F for 29 days

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 13.5%

TA: 5.67 g/l

PH: 3.16

RS: None

BOTTLING DATE: 3/30/15

CLOSURE: Screwcap

CASES PRODUCED: 2,087

SOILS: Diablo Series, silty clay to clay loam

