



ABOUT THE VINEYARD...

Starting in 1999, we began an experiment with the Sangiacomo family and Pinot Gris. Based on that initial success, we embarked on a larger scale project, and the Sangiacomo's planted 2 acres of Pinot Gris exclusively for Ancien, using clones that we imported from Alsace. The rich, clay soils and eastern aspect of the site, coupled with the farming expertise of the Sangiacomo's, produces ideal fruit for the richer flavored, fuller bodied, well structured Alsatian style that we are striving to produce. The vineyard has matured nicely, yielding consistently ripe fruit with bracing acidity. We are the sole winery that is sourcing Pinot Gris from this special plot, our "vineyard-within-the-vineyard."

ABOUT THE VINTAGE...

2015 gave us a small vintage with intense flavors. An unseasonably warm winter, followed by an early spring predictably caused an early bud break and beginning to the growing year. Unlike the warmth that came after the bloom in 2014, this bud break was met with colder temperatures that, combined with continued drought, ultimately led to a much smaller crop. Summer came and brought soaring temperatures with it, so the 2015 harvest was another early one. Quality and flavor were excellent in the fruit that made it into barrel.

ABOUT THE WINE...

We pressed aggressively for maximum extraction of the exotic spices and to gain additional structure. We then separated press fractions in order to insure the proper development of structure and lushness while in barrel. We fermented the must entirely in neutral French oak barrels at a cool 50 °F, capturing and retaining rich fruit flavors while also developing a lush, expansive palate. In addition, we stirred lees to enhance texture and develop additional layers. 268 cases produced.

TASTING NOTES...

Spectacular aromatics are enhanced by a flinty, mineral mouthfeel and lingering finish. Asian pear, summer melon, and honeyed tangerine greet the nose, followed by whiffs of key lime and Granny Smith apples. The nose is well spiced with meringue, clove, and salt-water taffy. On the palate, notes of stony earth, lemon custard, and cardamom complement the bold fruit notes of mandarin, star fruit, green apple, and pear. Pair this with grilled meats, seafood, pastas with olive oil or cream sauces, Asian cuisine...the combination of its rich mid-palate, smooth tannins, and acidic structure make this wine unusually versatile at the table.