



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...

Ample rain brought an end to our five-year drought and the 2017 vintage produced the high quality of fruit that we had enjoyed in the prior seasons. It was an unusually wet year that gave us vigorous vines and an abundance of fruit. Record-breaking heat in the days leading to harvest fully ripened the grapes, developing sugar and flavor, while cool nights ensured wines would retain mouthwatering acidity. Our harvest wrapped up, with wine aging in barrel and safe from smoke damage, long before the October fires visited Napa.

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. 518 cases produced.

TASTING NOTES...

Delightful aromatics are enhanced by a refreshingly mineral mouthfeel and lingering finish. A mélange of Asian pear and summer nectarine greet the nose, followed by subtler notes of fragrant white flowers, fresh Granny Smith apples, and tangerine zest. On the palate, citrus-kissed stone fruit complements star fruit and green apple leading to a lingering finish of peach and grapefruit. 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.