

# The Storm Cellar

VINEYARD + WINERY  
Hotchkiss, Colorado

## PINOT GRIS

American  
2021

### TECH

pH – 3.34  
TA – 6.3  
Alcohol – 13.5%  
RS – 0.8 g/L  
Production – 205 cases

### WINEMAKING

Sourced from a vineyard within the Columbia Valley of Eastern Washington, the grapes were crushed, pressed, and immediately shipped to our winery here in Hotchkiss, Colorado. A long, cool fermentation captured both the rich fruit tones and the delicate floral aromas commonly associated with Pinot Gris. We aged the wine in stainless steel tanks and gently stirred the fine lees to amp up the mid-palate texture.

### THE GRAPE

While Pinot Gris is actually a pinkish-hued, medium-toned mutation of Pinot Noir, most people assume that it is a white grape, since it is so often produced into a white wine. (We have done some lovely, extended skin-contact rosés from this grape in years past.) Depending on the harvest date and the desired style, the compact grape clusters of Pinot Gris can produce wines ranging from simple and quaffable to rich and textural.

### TASTING NOTES

This is a richer style of Pinot Gris, in the vein of the great expressions from Alsace, France. Concentrated flavors of pineapple, white peach, and Meyer lemon are balanced by the rich texture, crisp acidity, and supporting notes of flowers and citrus peel. It's perfect as a stand-alone sipper or when paired with a variety of richer cuisines.

