

DOMO ARIGATO

"DOMO ARIGATO, MR. RAMATO."

VINTAGE // 2024

VARIETALS // 100% PINOT GRIS

VINEYARDS // GREENGATE FARMS

APPELLATION // SLO COAST

FERMENTATION // 23 DAYS OF SKIN CONTACT IN OPEN TOP BINS. PRESSED TO NEUTRAL BARRELS FOR 4 MONTHS OF AGING.

ÉLEVAGE // 4 MONTHS IN NEUTRAL FRENCH OAK

TASTING NOTES // FRESH PEARS ALONG WITH APRICOT PRESERVES SPRINKLED WITH WHITE PEPPER

PAIRINGS // PORCHETTA SANDWICHES, CHARCUTERIE BOARDS AND CATALINA ISLAND ROOFTOP DECKS

ALCOHOL // 12.5%

UPC // 850066041048

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES

This Ramato-style wine is made with 100% Pinot Gris from a premier Edna Valley vineyard. The wine sits on skins for 23 days. After fermentation finishes, we seal the tanks up with CO_2 and allow them to macerate without any oxygen introduction. We want to press when the tannin is soft, but the interesting thing with this wine is you never know when that's going to happen — so we taste the wine every day at this point. Then, the wine is pressed off the skins and settled in stainless steel tanks for 24 hours, before being racked down to neutral French oak barrels for aging.

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