



VARIETAL CONTENT
PINOT GRIS

APPELLATION
RUSSIAN RIVER VALLEY

ALCOHOL CONTENT
14.6%

TITRATABLE ACIDITY
0.49g/ 100ml

PH
3.3

HARVEST DATES
SEPTEMBER 17 –
OCTOBER 3

CLONAL SELECTION
1, 3, 4, 5, 146, 152

AGING
100% STAINLESS STEEL



MACMURRAY

Estate Vineyards™

2013 RUSSIAN RIVER VALLEY PINOT GRIS

WITH ESTATE VINEYARDS IN SOME OF THE WORLD'S MOST SOUGHT-AFTER WINE REGIONS, MACMURRAY ESTATE VINEYARDS CRAFTS AN AWARD-WINNING COLLECTION OF PINOT NOIR AND COOL-CLIMATE WHITE WINES FROM SONOMA COUNTY AND THE CENTRAL COAST. WINEMAKER CHRIS MUNSELL OVERSEES EVERYTHING FROM ROOTSTOCK SELECTION TO BARREL AGING, TO CREATE A PORTFOLIO OF WINES THAT ILLUMINATES THE UNIQUE, NUANCED FLAVORS OF EACH ESTATE VINEYARD.

ESTATE VINEYARD SOURCING

With an earlier start than usual, the 2013 vintage in the Russian River Valley was fantastic. A long, mild growing season led to a harvest with ideal warmth for even ripening and maturity. Wines from this vintage are displaying an elegant combination of balanced acidity, sugar and fruit flavors. This Pinot Gris was crafted from two of our estate vineyards in the Russian River Valley AVA, where maritime influences usher fog through the river valley to cool the vineyards each day.

- **MacMurray Ranch Vineyard (58%):** Our namesake vineyard is home to Pinot Noir and Pinot Gris vines, grown in well-drained loam soils. The lower valley is cool and foggy, while the upper valley basks in the sun. The Pinot Gris fruit on our Monte Bianco block, in the lower valley of MacMurray Ranch, gave this blend its decadent notes of apple and baked spice.
- **Two Rock Vineyard (42%):** A cool, foggy climate, matched by sandy loam and gravelly clay loam soils, makes this vineyard ideal for growing cool-climate varieties. Blocks Y01, Y03 and Y04 on Two Rock Vineyard gave this Pinot Gris its peach and apricot flavors.

WINEMAKING / WINEMAKER NOTES

All of the grapes for our Russian River Valley Pinot Gris were harvested by hand to minimize the extraction of color from the grape skins. Each lot was fermented separately, and approximately one-quarter of the wine remained on its lees and was stirred every two weeks to develop a smooth and round mouthfeel. The remaining lots were racked off their lees at the end of fermentation to preserve the spicy baked apple aromas and flavors. These techniques created a complex wine with an abundance of fruit, balanced by a rich mouthfeel. To retain the fresh, natural fruit flavors of the Pinot Gris grapes, this delicate wine did not come in contact with oak.

TASTING PROFILE

With its rich aromas and flavors of pear, baked apple, dried fig and white peach, our MacMurray Estate Vineyards Russian River Valley Pinot Gris has an expressive, fruit-forward character and a rich mouthfeel that will enhance with age.

CALIFORNIA

