

GNARLY HEAD

2009 PINOT GRIGIO

GNARLY INSPIRATION

When the search for great Zinfandel led us to Lodi, we saw vineyards that are among the oldest in California – several that are over 80 years old. The vines planted in these older vineyards are freestanding “head trained” vines that resemble wild bushes with twisted old trunks and branches spreading out in all directions – truly gnarly heads. These gnarled vines provided the inspiration for Gnarly Head...the wines they create are powerful, concentrated, and in other words, gnarly. But Zinfandel is not the only California grape that can be gnarly. Each Gnarly Head wine is unique, sophisticated, and bold - wines that in the end, pair well with the passions of those who drink it.

WINE

Gnarly Head Pinot Grigio is the Masarati of California white wine and it's time to take it for a spin. This bright white wine boasts citrus blossom, honeysuckle, and white peach aromas, followed by luscious flavors of Meyer lemon, honeydew and white nectarine wrapping up with a clean, refreshing finish. Crisp fruit and zesty acidity make this medium-bodied wine a perfect aperitif or pair for spicy ginger pork, grilled seafood kebabs or spinach salad with warm bacon vinaigrette.

VINTAGE

The 2009 vintage was ideal and remarkably mild. After a relatively dry winter, spring temperatures remained cool and moderate. Fruit development, from budbreak through berry set, progressed normally with yields just above average. Because Pinot Grigio is a white wine produced from a red grape, careful attention is paid to handling and processing the fruit in order to minimize color and tannin extraction. Fruit quality was amazing as picking took place in August.

VINEYARDS

The majority of the fruit for Gnarly Head Pinot Grigio is from select vineyards in the Lodi region. Known for its classic Mediterranean climate of warm days and cool maritime breezes, Lodi produces well-balanced Pinot Grigio grapes, which combine delicate floral aromas with full, ripe flavor. A small portion of the fruit comes San Bernabe Vineyard in Monterey County. As one of the coolest growing regions in California, this vineyard contributes crisp, bright acidity and brilliant flavor concentration.

WINEMAKING

Fruit for the Gnarly Head Pinot Grigio was harvested in the cool hours of the night, delivered to the winery, and then immediately pressed into fermenters. The subsequent juice was cold-settled and racked clean. Fermentation began and proceeded at low temperatures in a controlled and steady manner, which maximized the spectacular fruit and floral aromas that a perfectly righteous Pinot Grigio can produce. Aged entirely in stainless steel, this Pinot Grigio embodies the essence of bold, crisp California wine.

TECHNICAL DATA

Appellation: California
Alcohol: 13.0%
Residual Sugar: 0.10 g/100ml
Total Acid: 0.57 g/100ml
pH: 3.47
Suggested Retail: \$10.99

