

## **2017 Clos Griotte Pinot Noir Blanc**

- 100% Pinot Noir
  - Grapes from Momtazi vineyard, McMinnville AVA
  - Vineyard planted in 1999 above 700 feet in biodynamic farming
  - Grapes from clone 777
  - Whole cluster pressing and spontaneous fermentation
  - Wine aged on lees for 5 months in stainless steel tank
  - Malolactic fermentation completion
  - Alcohol: 13%
  - Total Acidity: 5.5 g/L
  - pH: 3.3
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## **2017 Clos Griotte Pinot Noir Rosé**

- 100% Pinot Noir
  - Grapes from Momtazi vineyard (50%) and Hyland vineyard (50%), McMinnville AVA
  - Momtazi vineyard clone 777 planted in 1999 above 700 feet in biodynamic farming
  - Hyland vineyard clone Coury planted in 1989 above 700 feet in biodynamic farming
  - Destemmed grapes with 24 to 48 hours skin contact before pressing
  - Spontaneous fermentation
  - Wine aged on lees for 5 months in stainless steel tank
  - Malolactic fermentation completion
  - Alcohol: 13%
  - Total Acidity: 5.0 g/L
  - pH: 3.4
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## **2017 Clos Griotte Pinot Noir Hyland**

- Grapes from Hyland vineyard, McMinnville AVA
  - Vineyard planted in 1989 above 700 feet in biodynamic farming
  - Grapes from Clone Coury
  - Spontaneous fermentation
  - Wine aged for 10 months in 130G puncheons and 30G barrels
  - Alcohol: 13%
  - Total Acidity: 5.5 g/L
  - pH: 3.6
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## **2017 Clos Griotte Pinot Noir Momtazi**

- Grapes from Momtazi vineyard, McMinnville AVA
- Vineyard planted in 1999 above 700 feet in biodynamic farming
- Grapes from clone 115
- Spontaneous fermentation
- Wine aged for 10 months in 130 gallons puncheons and 30 gallons barrels
- Alcohol: 13%
- Total Acidity: 6.0 g/L
- pH: 3.4