



## 2014 Pinot Gris 'Orange Wine' Regan Vineyard



### The Vineyard

Regan Vineyard, is located in the Corralitos area of the Santa Cruz Mountains on a southwest facing slope. The vineyard is owned and farmed by John Bargetto. Planted in 1992, the 50 acre estate sits at an elevation of 450 to 550 feet. Monterey Bay influences combine with clay loam soils to produce wines with minerality and striking acidity.

### American Viticultural Area

Santa Cruz Mountains

**Varietal Blend:** 100% Pinot Gris

**Vine age:** 1992

**Harvest:** August 27th, 2014

**Aging:** 7 months in mature oak barrels

**Production:** 21 Day skin contact. Native Yeast

**ALC:** 11.9%

**Production:** 300 cases

### Tasting notes by consulting Master Sommelier Ian Cauble

This is without a doubt something incredibly unique on the market made by leaving the skins on the Pinot Gris grapes and making it similar to a red wine would be made, the finished wine has salmon pink/orange light color depending on the vintage. The 2014 looks like a dark rose with a concentrated dark pink core with light rose pink edges. The nose shows a touch more ripe fruit than previous vintages, with aromas of goji berries, dried cherry, cut melon, orange pith, lees, wet flowers and wet rocks. The palate is refreshing like provence rose would be with a touch more fruit and richness to the palate with structure similar to a light red wine with melon rind, tea leaf, orange pith and various wild berries making an appearance. This wine is best consumed young, ideally by the end of 2016. Please serve chilled, served directly from the refrigerator, roughly 45F, out of a large Burgundy or Bordeaux stem.



### The Santa Cruz Mountain American Viticultural Area

The Santa Cruz Mountains Appellation is nestled in one of the most unique natural environments in the world. Mountain terrain, marine influence, varied micro-climates, and distinctive soils combine to produce some of the finest conditions for winegrowing.

The Santa Cruz Mountains are called "America's Premier Mountain Appellation" because it was the first winegrowing region in the nation to be defined by a mountain range. The peak of Mount Madonna forms the southern boundary, and the sparkling waters of Half Moon Bay define the northern boundary. The minimum vineyard elevation is 400 feet on the ocean side and rises from 400 feet on the eastern San Francisco Bay side to 800 feet at the southeast boundary. Vineyards are planted as high as 3,200 feet. The appellation exceeds 400,000 acres although vineyard plantings are around 1,500 acres.

The Santa Cruz Mountains vineyards are among the precious few situated close to the cooling effects of the ocean and the San Francisco Bay. Many wineries boast breathtaking ocean views. The temperate climate typically encourages early bud break. During the growing season, the fog tends to roll in some sometime in the late afternoon with the sun burning it off the next morning. This allows the grapes to ripen in cooler temperatures. Harvest usually begins in mid-September with some vineyards harvesting as late as November. The longer growing season allows the grapes to mature slowly with intensely complex flavor.