



VITIS



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PINOT GRIS | AGUARDIENTE

Pinot gris is a white wine grape variety thought to be a mutant clone of the Pinot noir variety. Though this grape is normally has a grayish-blue color (gris meaning "gray" in French), the fruit can range in color from dusty pink, to white, to black. Pinot gris is grown around the globe, with the "spicy" full-bodied Alsatian and lighter-bodied, more acidic Italian styles being most widely recognized. The flavors can range from ripe tropical fruit notes of melon and mango to some botrytis-influenced flavors.

TASTING NOTES

Nose: Pleasantly sweet, with honeysuckle floral aromas featuring prominently.

Palate: Flavors of tart cherries and brown butter provides a nice balance of sweetness and acidity.

Finish: A gentle sweetness lingers on the finish with subtle hints of nuts.

TECHNICAL SPECIFICATIONS

	Brix	pH	Acidity	Alcohol
Grapes	24.2	3.33	6.5g/L	0.0%
Wine	0.0	4.02	4.61g/L	14.4%
Aguardiente	-	6.71	0g/L	40.7%

VITIS AGUARDIENTE | OUR PROCESS

Vitis is an ultra-premium aguardiente made entirely from the "Vitis Vinifera" grapes grown on the Roza Hills Vineyards in Washington State. Unlike other grape aguardiente, ours are made to showcase the diversity of the Vitis vinifera grape by producing singular varietal spirits using the same care and techniques used to make fine wines. This particular aguardiente was made using Pinot Gris grapes harvested in the fall of 2013 from our vineyard in Zillah, Washington, and processed into wine at our sister facility, Silver Lake Winery. After the wine was fermented cool to preserve its fresh fruit flavors it was brought to our Woodinville facility and distilled in our Kothe Still, then aged for three to four weeks in tank before being bottled.