

ANTIQUUM

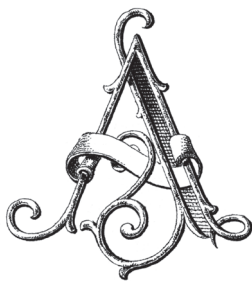
2015 AUROSA PINOT GRIS



My Aurosa is an uncommon treatment of pinot gris. We employ considerably more sun exposure to the clusters than typical white wine production. The goal is to increase skin thickness, tannin levels, and aromatic compounds. Conversely, the yields are elevated to increase acidity, repress sugars, and lengthen hang time. This allows a full spectrum of flavor and textural development without losing the framework of minerality and acidity.

Once flavor profiles come into line, the fruit is gently crushed and left on the skins for 36 hours before being pressed, barrel fermented and resting on the lees for 5 months. The lees are stirred frequently throughout this final period to build layers of texture and intrigue.

Aurosa showcases unique hibiscus tea and wild rose hip tones. Slight wisps of lavender, violets, and tea rose intermingle with citrus, river stones, and steel. A layered texture compliments the dancing lacework of this intriguing pinot gris.



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AVA: Willamette Valley, Oregon

100% ANTIQUUM ESTATE FRUIT

VINE AGE: 16 Years

CLONES: PG 146

CROP LEVEL: 3 tons/Acre

HARVEST DATE: October 1st

BRIX AT HARVEST: 22.5

ALCOHOL: 13.0

PH AT HARVEST: 3.0

FINISHED PH: 3.19

R.S.: Bone Dry

36 hour cold soak followed by light press

Barrel Fermented

5 months on the lees in 50% stainless steel
50% neutral French oak

CASES PRODUCED: 125



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