

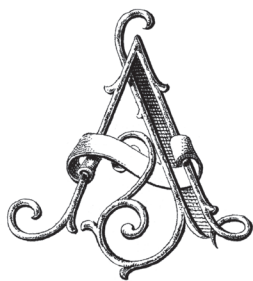
ANTIQUUM

2015 DAISY PINOT GRIS



Daisy Pinot Gris is all about texture, crisp acidity, and minerality. It is a focused and precise riff on pinot gris. Citrus and floral components blend seamlessly with pom fruits, pear, creamy lemon curd, river stone and metallic notes.

The fruit is picked before sunrise to insure cooler crush temperatures and pressed with a soft touch. The wine is fermented in 50% stainless steel and 50% neutral French oak. It rests on the lees for 5 months to build textural layers. The lees are gently stirred to extract complexity and texture before finally allowing the wine to settle naturally prior to bottling.



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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 5th

BRIX AT HARVEST: 22.5-22.8

ALCOHOL: 13.0

PH AT HARVEST: 3.1

FINISHED PH: 3.2

R.S.: Bone Dry

7 DAY COLD SOAK

Barrel Fermented

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



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