



**2015 “Nomine Amoris” Skin-Fermented Pinot Gris  
Sierra Madre Vineyard, Santa Maria Valley**

**55 cases produced**



- ABV: 13.2%
- pH: 3.7
- TA: 0.52 g/100mL
- Vineyard Certification: SIP (Sustainable in Practice)
- Vines planted in 1999
- Vineyard soils: Marine sand; Garey & Pleasanton sandy loam with cobble clay-loam subsoil
- Pick date: August 19, 2015
- Brix at harvest: 22°
- Hand-picked at sunrise, vineyard-sorted
- Destemmed, skin-fermented for native primary fermentation (7 days)
- Pressed to neutral French oak barrels after primary fermentation
- 7 months in barrel before bottling; full malolactic
- 30 ppm SO<sub>2</sub> in two additions after primary (the only additions of any kind)
- Unfined, unfiltered, not cold-stabilized
- Racked once before bottling
- Bottled March 24, 2016
- The Name: *Nomine Amoris* means “in the name of love” in Latin. **Only Love** is our motto in winemaking and life, and we love this Ramato-style expression of the Pinot Gris fruit.
- Winemakers: Emily Towe & Jody Brix Towe
- Suggested Retail Price: \$26