



2017 “Nomine Amoris” Skin-Fermented Pinot Gris
Riverbench Vineyard, Santa Maria Valley
125 cases produced

- ABV: 13.1%
- pH: 3.8
- TA: 0.509 g/100mL
- Dry (Glucose/Fructose 0.1 g/L)
- Vineyard Certification: SIP (Sustainable in Practice)
- Vineyard soils: Planted on the Santa Maria Bench, an ancient riverbed made up of alluvial soils containing clay, silt, sand, gravel, sandstone, and river cobble.
- Pick date: August 23, 2017
- Brix at harvest: 23°
- Hand-picked at night, vineyard-sorted
- Destemmed, skin-fermented for native primary fermentation (18 days)
- Pressed to neutral French oak barrels after primary fermentation
- 5 months in barrel before bottling; full malolactic
- 10 ppm SO₂ added before bottling (the only addition of any kind)
- Unfined, unfiltered, not cold-stabilized
- Racked once before bottling
- Bottled January 24, 2018
- 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