

PRINCE MICHEL VINEYARD AND WINERY

Brad Hansen

2008 PINOT GRIGIO

Grape Growing:

3 different vineyards make up the final 2008 blend

- **Vineyard (A):** Roanoke foothills
Clone 4
Rootstock: 101-14
Spacing: 10' X 6'
Soil type: Groseclose
Slope: 10% SW facing
Elevation: 1200' (average)
Pruning: Cane
Trellis: VSP
Tonnage: 4 tons/ac (approx)
- **Vineyard (B):** Crozet area
Clone 4 (152)
Rootstock; 3309
Spacing: 10' X 7'
Soil type: Dyke Silt Loam (clay)
Slope: South facing
Elevation: 825' (average)
Pruning: Cane
Trellis: Modified Smart-Dyson Ballerina
Tonnage: 6 tons/ac
- **Vineyard (C):** Madison County
Clone 4
Rootstock: 101-14
Spacing: 10' X 4'
Soil type: Cecil Fine Sandy Loam
Slope: 6% North facing
Elevation: 565'
Pruning: Cane
Trellis: VSP
Tonnage: 3 tons/ac

Prince Michel Vineyard and Winery 2008 Pinot Grigio

Wine:

- **Harvest Parameters:**

Typically, I want the fruit picked when pH is relatively low such as 3.20-3.25. Generally, sugars are also relatively low (19°– 20° brix). 2008 was hot and dry – one block came in at 3.3 pH and 22° brix.

- **Winemaking:**

Lots from different vineyards were harvested separately and kept as separate lots until fermentations were completed. Grapes are chilled to 40° F overnight. Grapes were hand sorted and then pressed using a slow, gentle sparkling wine program. SO₂ and pectolytic enzymes were added to the juice during pressing. Free run and press runs were kept separate. Juice was allowed to settle for up to 48 hours at 40° F. Once juice was racked and warmed to 60° F, it was inoculated with V1116 yeast strain. I like the higher volume of esters I get with this strain and it is a steady fermenter at the lower temperatures. Fermentation temperature was kept between 50° and 55° F. Nutrient and sugar adjustment occurred at the 1/3 point through fermentation. Sugar adjustment for target 11.8 % alcohol. Generally, dryness is achieved within 3-4 weeks.

After fermentation has finished, wine remains with lees for approximately 6 months at 40°F. Lees stirring occurs twice monthly. During this period, the blend decisions are made (between different lots and between free run and press). Generally, by April following harvest, the wine is ready to be racked off lees, stabilized and readied for bottling.

2008 Pinot Grigio

- **Blend: 82% Vineyard B; 15% Vineyard C; 3% Vineyard A**
- **525 cases produced**
- **Bottled April 28, 2009**
- **Retail price: \$14.99**