

PALI WINE CO

ESTD 2005

ORANGE WINE 'WILD SERIES' No 2022 672 CASES MADE



VINIFICATION : OUR ORANGE WINE IS A 50% , 50% BLEND OF GEWÜRZTRAMINER AND PINOT NOIR GROWN ON TWO SMALL VINEYARDS ON CALIFORNIA'S CENTRAL COAST. WE DELICATELY CRUSHED THE GEWÜRZTRAMINER FOR A HINT OF EXTRACTION BEFORE THE NATIVE YEASTS, ALIVE IN THE AIR AND ON THE GRAPES, BEGAN FERMENTATION. THIS WINE FERMENTED WITH SKIN-CONTACT FOR 10 DAYS WHICH EXPRESSED AN ORANGE HUE AND FLORAL QUALITIES INTO THE WINE. THE WINE WAS PRESSED INTO NEUTRAL FRENCH OAK BARRELS, WHERE IT FINISHED FERMENTATION. THE PINOT NOIR COMPONENT WAS PICKED EARLY, WITH NATURALLY HIGH LEVELS OF ACID, AND WAS IMMEDIATELY WHOLE-CLUSTER PRESSED WITH NO EXTENDED SKIN-CONTACT. IT FERMENTED AND AGED IN A COMBINATION OF NEUTRAL FRENCH OAK AND STAINLESS STEEL BARRELS. WE BLENDED THIS ORANGE WINE PRIOR TO BOTTLING.

ABV : 12%

AVA : CENTRAL COAST

VISUAL : SLIGHTLY HAZY, ROSE GOLD COLOR

NOSE : HIGHLY PERFUMED WITH CANDY PEACH RING, CRUSHED DRIED FLOWERS, DRY STRAW, CANDIED GINGER, MANDARIN

PALATE : FRESH PLUM, SEA SALT, TART LYCHEE, LEMON ZEST, APRICOT, TEXTURE FROM MODERATE TANNINS, FINISHES DRY WITH QUENCHING ACID

OUR WILD SERIES WINES ARE ZIPPY AND ELEGANT, FERMENTED BY NATIVE (WILD) YEASTS. WE BOTTLE THESE WINES UNFINED & UNFILTERED, WHICH MAKES THEM PERFECT TO ENJOY RIGHT AWAY OR OVER TIME AS THEY AGE NATURALLY.