



DOMO ARIGATO

"DOMO ARIGATO, MR. RAMATO."

VINTAGE // 2023

VARIETALS // 100% PINOT GRIS

VINEYARDS // GREENGATE FARMS

APPELLATION // EDNA VALLEY

FERMENTATION // DESTEMMED AND FERMENTED ON SKINS FOR 36 DAYS BEFORE PRESSING TO NEUTRAL BARRELS

ÉLEVAGE // 4 MONTHS IN NEUTRAL FRENCH OAK

TASTING NOTES // FREEZE DRIED STRAWBERRY, FRESH APRICOT, HINT OF THYME

PAIRINGS // PORCHETTA SANDWICHES, CHARCUTERIE BOARDS AND CATALINA ISLAND ROOFTOP DECKS

ALCOHOL // 11.1%

UPC // 742779421883

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES**

This Ramato-style wine is made with 100% Pinot Gris from a premier Edna Valley vineyard. The wine sits on skins for 36 days. After fermentation finishes, we seal the tanks up with CO2 and allow them to macerate without any oxygen introduction. We want to press when the tannin is soft, but the interesting thing with this wine is you never know when that's going to happen — so we taste the wine every day at this point. Then, the wine is pressed off the skins and settled in stainless steel tanks for 24 hours, before being racked down to neutral French oak barrels for aging.

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