

TANGENT

2018 PINOT GRIS



VARIETAL BACKGROUND

Originating in Burgundy, Pinot Gris is one of the best known mutations of Pinot Noir. It was first grown amongst the Pinot Noir vines and harvested as a field blend. This “white” varietal added a touch of softness and acidity to round out the tannins of the red Pinot Noir. Sometime during the middle ages, Pinot Gris was brought from Burgundy to Hungary, then back to France, but to the Alsace region rather than Burgundy. During its travels, it was given the Hungarian name of Tokay. In 1980, the European Economic Community mandated that it be called by its correct name, bringing the true varietal back to the forefront. No matter where it’s grown, Pinot Gris berries are colored anywhere from grayish-blue to brownish-pink. And as though it remembers its roots, Pinot Gris leaves are identical to Pinot Noir.

SIP™ CERTIFIED SUSTAINABLE

The notable Paragon Vineyard has earned the Sustainability in Practice (SIP™) Vineyard Certification. This vineyard site has historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. This certification proves the commitment to environmental stewardship, economic viability, and equitable treatment of employees. SIP™ provides a comprehensive and verifiable method to authenticate a vineyard’s attention to integrated farming practices.

TANGENT PINOT GRIS

The Paragon Vineyard in Edna Valley of California provides the grapes for this wine. With the Pacific Ocean lying only five miles to the west, its influence creates one of the longest and coolest growing seasons in the state. Soils here are a mixture of volcanic, clay loam and rocky marine sediment, offering few nutrients, which allows the vines to struggle and focus on producing high-quality, flavorful grapes. The Edna Valley maintains a consistent, temperate climate from vintage to vintage. The long, cool growing season and extended hang time encourages full ripening and development of intense varietal character, a Tangent imperative.

As Tangent aims to produce vibrant wines of good acid structure to be naturally enjoyed with a wide range of foods, this wine was made without any oak influence, nor did any portion go through malolactic fermentation.

The 2018 growing season featured a mild summer which allowed the grapes to ripen slowly. Heat waves and rain spells were limited, and the harvest was slow and cool. As a result, this vintage shows exceptional quality and elegance.

TASTING NOTES

“Aromatics of orange blossom, pineapple, grapefruit and a hint of pepper are followed by concentrated flavors of ripe peaches, tangerine and green apple. Medium-bodied with crisp acidity and a creamy mouthfeel, it pairs well with a wide range of foods including seafood, pasta with light sauces, even grilled sausage.”

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Paragon Vineyard, Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATES: 9/18/18- 9/21/18

FERMENTATION: Cold tank fermented at 58°F for four weeks

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 13.7%

TA: 6.32 g/l

PH: 3.29

BOTTLING DATE: 6/20/19

CLOSURE: SCREWCAP

CASES PRODUCED: 985 CASES

SUGGESTED RETAIL: \$17

UPC: 7-30429-00002-1



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