

TANGENT

2019 PINOT GRIS



WINEMAKING

Originating in Burgundy, Pinot Gris is one of the best known mutations of Pinot Noir. For this red-skinned variety which makes a beautiful white wine, the cooler the climate, the more complex the wine. Pinot Gris benefits from cool fermentation in stainless steel – which ensures wines like ours are crisp with an elegant spectrum of flavors.

This wine comes from a single vineyard in the Edna Valley, which lies only five miles inland from the Pacific Ocean. The ocean 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.

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.

2019 VINTAGE

The 2019 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: September 2019

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

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 14.1%

TA: 5.9 g/l

PH: 3.31

BOTTLING DATE: June 2020

CLOSURE: SCREWCAP

CASES PRODUCED: 486 CASES

SUGGESTED RETAIL: \$17

UPC: 7-30429-00002-1

ABOUT TANGENT

Made with coastal fruit grown just a few miles from the ocean along the Central Coast of California and with winemaking practices that allow the varietal characteristics to be showcased, our wines unlock a world of possibilities. Life is distinctly vibrant when you take a Tangent.



TANGENTWINES.COM