



# TANGENT 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 our 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

### 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: Spanish Springs

VINEYARD CERTIFICATION: SIP Certified Sustainable

**HARVEST DATES:** 9/27/23

FERMENTATION: Cold tank fermented at 58°F

BARREL CONTACT: Zero

**% ML:** 1.79 g/l **ALCOHOL:** 14.07%

**TA:** 5.94 g/l

**PH:** 3.22

**BOTTLING DATE:** 4/2/24 **CLOSURE:** SCREWCAP

CASES PRODUCED: 676 CASES SUGGESTED RETAIL: \$17

UPC: 7-30429-00004-5

# **ABOUT TANGENT**

Tangent is an invigorating departure from the ordinary, a break from the expected. We revel in the exploration of cool-climate white wines from the Edna Valley and the Central Coast. These wines challenge expectations; they push us to re-think and re-explore; they prove different can be delightful. Our innovative spirit delivers wines with the promise of being vibrant, fresh and worthy of the adventure.

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