

TANGENT

2024 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.

TASTING NOTES

Aromatics of jasmine, honeysuckle, lemon, lime and their corresponding zests lead to peach and subtle hints of tropical fruits. Exceptionally fresh on the palate, this wine offers up lively citrus, crisp green apple and ripe peach.

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Spanish Springs and Davenport Vineyard

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATES: 9/16/24

FERMENTATION: Cold tank fermented at 52°F for 33 days

BARREL CONTACT: Zero

% ML: 1.54 g/l

ALCOHOL: 14.10%

TA: 6.91 g/l

PH: 3.18

BOTTLING DATE: 4/10/25

CASES PRODUCED: 500 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.

TANGENTWINES.COM

