



DOMO ARIGATO

"DOMO ARIGATO, MR. RAMATO."

VINTAGE // 2021

VARIETALS // 100% PINOT GRIS

VINEYARDS // GREENGATE, DERBYSHIRE, JACK RANCH

APPELLATION // EDNA VALLEY

FERMENTATION // SKIN FERMENTED IN OPEN TOP BINS
FOR 60 DAYS

ÉLEVAGE // 6 MONTHS IN FRENCH OAK AND ACACIA
BARRELS

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

PAIRINGS // PORCHETTA SANDWICHES, CHARCUTERIE
BOARDS AND CATALINA ISLAND ROOF TOP DECKS

ALCOHOL // 12.5%

UPC // 742779421883

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

This Ramato-style wine is made with 100% Pinot Gris from premier Edna Valley vineyards. Depending on the fermentation, the wine sits on skins anywhere from 30 to 60 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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LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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