2022 Pistoleta

Rogue Valley, Southern Oregon

13.2% alc./vol.



**Total Production:** 1,165 cases

**Release Date:** January 2022

 **Suggested Retail Price:** $20.00/bottle

**Varietals:** 31% Viognier, 29% Roussanne, 25% Marsanne, 10% Grenache Blanc, 5% Vermentino

**Winemaker Notes:** This is our 13th vintage of “Pistoleta”; our signature Rhone White blend. As in other years, most of the wine is co-fermented to naturally optimize wine chemistry. In the end, we adjust the blend by adding additional Viognier and Grenache Blanc, as needed.

**Tasting Notes:** Stone fruit flavors, including apricot and nectarines predominate, with notes of honey and citrus. The wine runs the edge of crispness and unctuousness, with a lip smacking quality. Consumers will find that over time, this wine will lose its fruit character, but gain in texture. We recommend aging no longer than a year or two.

**Chemistry**: 22.6 Brix (Average) at harvest. pH: 3.33, TA: 7.0 g/L, r.s. 0.3 g/100mL

**Fermentation:** Whole cluster pressed. Primary fermentation in stainless steel (84%) using “Aroma White” yeast, and barrel fermented (16%) in Cocciopesto tank, Acacia wood and French Oak. Most of the wine was co-fermented to improve integration and optimize wine chemistry.

**Aging:** Lees stirred to promote body post-fermentation, then racked. Fined with bentonite for heat stabilization.

**Accolades:**

**2022: Not yet reviewed**

**2021: 89 pts. Wine Enthusiast “Best Buy”**

**2019: 91 pts. Wine Enthusiast “Editor’s Choice.”**

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