



## 2013 Vin Gris

Vin Gris is a generic French term for any white wine made from a red grape. Traditionally, the grape used is Pinot Noir with which a white or blush wine is produced. The process is pretty straightforward. The Pinot grapes are crushed and the juice is bled off the skins almost immediately, just picking up enough color to produce a wine with a light, salmon hue and delicate flavors and aromas of flowers and red fruit. Eschewing traditional methods which involve the use of a tank to ferment and age in, I choose to ferment the wine in old French neutral barrels. I think the added body and aromatic notes from the use of old barrels add an interesting dimension to the wine and make it pretty bullet-proof thanks to 9 months of extended lees ageing.

Since Angie is a pink wine fanatic, we figured it was only proper to start making a wine we could drink at home rather than continually spending a ton of money on Côtes de Provence, Tavel, and Bandol. This is our second vintage of this wine and feel pretty confident in its production and style. In fact, we like this wine so much, that in the month or since we bottled the wine, we've already knocked back several cases...actually, 5% of our total production now that I do the math. Better get in on this before we drink it all.

Faint aromas of rose pedals and caramel. Delicate flavors of cherry and peach melba with a hint of cinnamon. It's like Christmas in a bottle. No. Not really. More like Boxing Day in a bottle. But the wine has some yummy and fascinating qualities. I like this wine on its own while popping corn chips or chicharrones. If deep-fried pig skin isn't on your list of healthy alternatives, try it with an all-in salad featuring candied walnuts, cranberry raisins, goat cheese crumbles, and a raspberry or strawberry vinaigrette.

- Adam

**[www.lazarrewines.com](http://www.lazarrewines.com)**

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**Appellation:**  
Monterey

**Varietal:**  
100% Pinot Noir

**Cases Produced:**  
98

**Alcohol:** 14.0%  
**pH:** 3.29  
**TA:** 0.70

**Cooperage:**  
100% Neutral Oak

**Bottling date:**  
12/06/2014

**Suggested Retail:**  
\$18

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