

# HORSE & PLOW

## 2019 PINOT GRIS- NAPA VALLEY



### ANALYSIS

Varietal Composition: **100% Pinot Gris**  
Vineyard: **Block House Vineyard.**  
Appellation: **Yountville, Napa County**  
Farming: **Certified Organic-CCOF**  
Harvest Date: **9/19/2019**  
Harvest Brix: **22.4 Brix**  
Winemaker: **Chris Condos & Suzanne Hagins**  
Fermentation: **Stainless Steel & French Oak Barrels**  
Alcohol: **13.3%**  
TA: **6.8 g/L**  
pH: **3.29**  
ML: **0%**  
RS: **0.1%**  
Production: **8 barrels**

*Horse and Plow Winery merges the best of old and new world techniques to produce hand-crafted, authentic wines from northern California. This Pinot Gris comes from the Block House Vineyard, located in Yountville in the Napa Valley. It was hand-picked, whole cluster pressed, fermented in neutral French Oak & Stainless Steel barrels, then aged for 6 months' sur-lee. Aromatic, floral nose with juicy stone fruit and lush texture on the palate, crisp acidity to balance.*

Horse & Plow Winery is owned by husband and wife team, Chris Condos and Suzanne Hagins. We started Horse & Plow in 2008 to merge the best of old and new world techniques and produce authentic, hand-crafted wines. Utilizing organic farming, small lot fermentations and traditional techniques we make balanced, food friendly and site specific wines. Our organic vineyards dot the North Coast of California; including Sonoma, Napa & Mendocino Counties. We work exclusively with growers who are



committed to superior quality by using certified organic and/ or biodynamic techniques. These sustainable practices allow us to craft wines with greater complexity and sense of place, while caring for worker health and the environment. Organic doesn't stop when the grapes get to the winery- our wines are made naturally with no synthetic nutrients or additives, no GMO's, are vegan and contain low sulfites.



**Block House Vineyard** is in the small town of Yountville next to the Napa River. It is owned by Yount Mill Vineyards, who farm all their 600 acres between Yountville and Oakville organically. Organic farms sustain diverse ecosystems with higher populations of plants, insects and animals that encourage healthy, well balanced vineyards. The grapes enjoy both warm days on the Valley floor, and cool nights by the Napa River, resulting in flavorful wines with great acidity.