



VALLI

VINEYARDS LIMITED

“The Real McCoy” Pinot Gris Orange Wine 2015

Valli Vineyards Ltd.
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Location:	Gibbston, Central Otago
Climate:	Semi-Continental
Clones:	Mission
Soils:	Alluvial loess between 0.5 and 1 metre deep over firm river gravels and colluviums
GDD:	900 on average per Annum
Vine Age:	Planted 2001
Harvest Date:	19 April 2015
Time in Oak:	15 Months
Barrels:	5 year old Pinot Noir barrels
Fining:	None
Filtering:	None
Alcohol:	13%
Total Bottles Produced:	1,044



"Orange" wine is a category or genre of wine, also sometimes called Amber or on-skins wines. We refer to ours as orange because of its color. The category is defined by fermenting white grapes on skins, a technique generally used for red wine. The spectrum of how the technique is deployed is varied based on producer or region and a range of varieties can be used. We selected Pinot Gris from our McCoy vineyard in Gibbston because of its gorgeous skin color which leads to a beautiful hue in the wine and the fact that it is also suited to barrel aging and malolactic fermentation. We made the wine with an approach that is similar to how we make Valli Pinot Noir but with less time on skins post fermentation and more time in older oak. No fining; no filtration. While some believe that the technique of making "orange" wine trumps the sense of place and the variety, we felt strongly about Valli's vineyards in Gibbston and their ability to show a strong sense of place in all wines produced from them - with all varieties showing an expression of Gibbston. We've seen it year after year with Valli Gibbston Pinot Noir and from its inception with Valli Pinot Gris and now we see our special place in the "Real McCoy." This is so exciting and reinforces everything we believe about provenance the importance of site.

Tasting Note

“The color is pale tangerine, glimmering towards orange in bright light. After the allure of the color, the sensory experience continues with aromas of cream soda, lychee, cantaloupe and freshly grated nutmeg. The sojourn goes on with a vibrant palate filled by a creamy middle and delicate fine tannins. The flavors tend toward tropical and floral with a fresh acidity that sings loudly of Gibbston. The journey is rewarded by the exploration of food pairings: Charcuterie, Roasts (chicken, pork, ham, turkey); Confit of duck; Duck accented with stone fruits; Pea risotto with fresh mint and lemon; Moroccan tagine (lamb, chicken, fish); Grilled or poached salmon; Hard cheeses, Apricot tart with pear sorbet.”