

The End of Nowhere

2023 Porcelina

The Vineyard

Our Pinot Gris comes from the Heringer home vineyard, where the Pintail Ranch Vineyard in Clarksburg, which is farmed by the Heringer family. It lies alongside the Sacramento river, atop sandy alluvial soils. We love how this site, though within an hour of our Sierra Nevada home is a world away in terms of terroir.

Tasting Note

The 2023 is a fresh and tropical take on Pinot Gris with a pretty salmon hue in the glass. Vibrant citrus and tropical aromas like lemon, ruby red grapefruit, and orange zest jump out of the glass, accompanied by undertones of wildflowers and fresh herbs. On the palate, these lively flavors continue while a clean, rocky minerality begins to show itself before the long, refreshing finish. The wine gets its lighthearted spirit and mass of bold flavors from the long, warm growing season and it's ready to bring that energy and fun-in-the-sun attitude to any gathering now—alongside soft cheeses, veggie-laden pastas, and spicy Asian cuisine.

Fast Facts

Grape Variety: Pinot Gris

Appellation: Clarksburg, California

Farming method: organic

Aging: 10 months in neutral French oak

ABV: 12.6%

Winemaking: The grapes were crushed and fermented in tanks with 100% native yeasts. The wine was bottled without fining or filtration.

