



AITIA

2022 Ramato Pinot Gris Zephyr Farm Columbia Gorge
Washington, USA

Type:	Orange Still Wine
Ingredients:	100% Pinot Gris
Region:	Washington, Columbia Gorge
Farming Methods:	Sustainable, organic viticulture, hand harvested
Fermentation:	Native Yeast Fermented
Winemaker:	Laura Brennan Bissell
Elevage:	17 months in Neutral Oak
Fining/Filtration:	None

ABV	12.50%	Sizes	750ml
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Organic	Vegan	Sustainable
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ABOUT THIS BOTTLE

AITIA is a project from Laura Brennan Bissell that is focused on the Underwood Mountain terroir of the Columbia Gorge. The Zephyr Farm is on the Washington side of the Columbia Gorge, neighboring Laura's estate vineyard. The owners farm regeneratively and organically.

The 2022 Ramato Pinot Gris was native yeast fermented. 50% of the wine was fermented on the skins and stems, while the other 50% was fermented on the skins alone. After 1.5 months on the skins (and stems) the two wines were blended and aged spend 17 months ageing in neutral oak before bottling. The wine is unfinned, unfiltered, and saw a minimal amount of SO₂. This dry, white wine is textured and savory with a long, mouthwatering finish.