

# Seamus Pearl Pinot Gris

*A distinct hint of candied pineapple and toasted lychee nut on the nose and palate, along with crisp apple notes. This beautiful wine shows a ghost of sweetness that is perfectly balanced by its naturally high acidity for a long lingering finish.*

1/3 stainless steel fermentation . 2/3 Neutral French Oak Barrel fermentation using the tropical friendly yeast QA23 yeast. Monthly stirring of the lees helps build viscosity and richness on the palate. Gold straw in color.

Our fourth Artist Series release is a tribute to the New Jersey Shore featuring the art work of W.Gerome Temple. The back label shows the place where the love of food and wine started for Seamus Wines, the legendary Jersey Shore restaurant "The Clam Hut." A casualty of super storm Sandy, it no longer stands but remains in the hearts of many.

## **200 cases**

### **Wine Specs:**

100% Lodi Pinot Gris

Fermented in stainless steel and neutral French Oak Barrels

**Vintage:** 2014

**Varietal:** Pinot Gris

**Appellation:** Lodi (AVA)

Alc 14%



### *About the Winery:*

*Séamus Wines now annually produces 1200 cases of ultra-premium, hand crafted California wines made with grapes from the very finest vineyards and appellations for each varietal we source. Because our winery is small, we live out our passion for creating superior wines by literally hand selecting hard-to-find vineyards for our grape portfolio based exclusively on quality, terroir, and our winemaker's needs. Also, being small producers allows us to buy the best fruit from preeminent California vineyards without impacting their commitments to large customers. Being able to source exactly the fruit we want for each varietal allows us the control we need to provide you with the most select, delicious, luxury wines possible.*

*Séamus Wines is family-owned by Irish father-son team James Foley, Senior and James Foley, Junior. Jim Sr. runs the business office, wholesale, and retail sales from Marietta Georgia while Jim Jr. over-sees grape acquisition, production, and winemaking in San Francisco and Sonoma, California.*

*Séamus varietals include Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Gris, Rosé, and a Cuvée blend. Our wines are served in many fine restaurants in California, Georgia, Alabama, Louisiana, New Jersey, and Colorado. Currently our primary markets are in both restaurants and fine wine shops. 16 of the restaurants who serve Séamus are on the Wine Spectator's August 2013 issue of "The List" of the finest restaurants in the world. Annually, we win medals for each of our wines. We do also sell our wines via our website and tasting room and offer two great wine clubs direct to consumers.*

*Séamus enjoys a reputation for consistently producing fine wines, handmade by our small but growing company. We are excited about our excellent status in the national winemaking community as it isn't easy for boutique producers to be known and appreciated to the extent we have now achieved through our awards. We are Alternate Proprietors at The Dog Patch Wine Works in downtown San Francisco where all of our wine is made. We also have a Tasting Room at Dog Patch. Once our wine is bottled, it is stored and shipped from Napa, California. We are very proud of what we have accomplished so far in the winemaking world and are excited to share our bright future and enchanting wines with you. Our customers become a part of our small family, and we thank you for your interest in us. Slainté!*