

Wind Gap

2015 Wind Gap Trousseau Gris

3.3 pH

11.4% Alc

1100 Cases Bottled



The Winemaking

Our 2015 Trousseau Gris is definitely my favorite version that we have bottled since the remarkable 2012. Kissed with the slightest hint of color from the pigmented skin and the brief skin contact, which gives the wine some interesting weight on the palate. The exotic fresh fruit and brilliant zesty acidity make it ideal for sipping all year long, but drinking it while it is at its most fresh in the spring with oysters is still my favorite way to enjoy it.

Tasting Notes

Soft delicate floral and inviting best sum up this gorgeous white wine, our best in a few years. The weight and texture are billowy and crunchy at the same time, not as cerebral as the 2014 not quite as rich as the 2013 and just plain delicious.

100% Trousseau Gris

100% Fannucchi-Wood Road Vineyard

70% Concrete Fermentation

30% Neutral Stainless Steel Fermentation

4-Month *élevage* in Neutral French Oak and

Stainless Steel

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