

# The Tehachapi Clone Story

Our Exclusive Patented Grape Clone  
Pinot Grigio Perfected

**THE PATENT:** PINOT GRIGIO/PINOT GRIS (TEHACHAPI CLONE): A new, distinct variety of grapevine characterized by small, round white berries suitable for producing outstanding white wine. This new variety is distinguished from other mutations of 'Pinot Gris' by ripening earlier and having a larger, more prominently winged grape cluster.

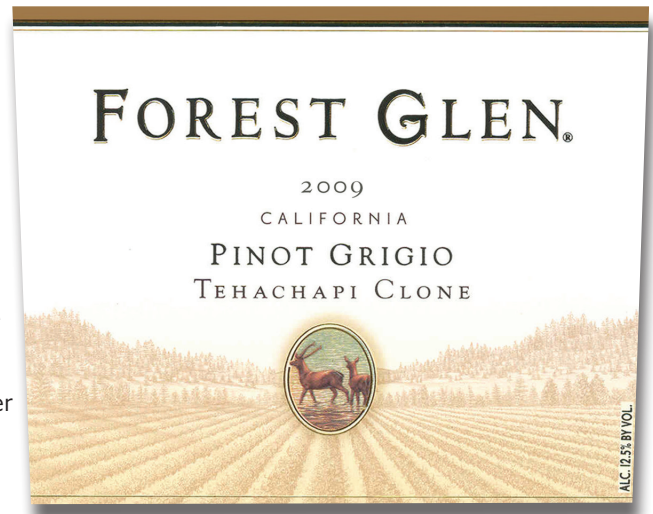
**THE BACKGROUND:** Several years ago, we discovered a single cordon mutation of a Pinot Grigio grapevine in our Tehachapi vineyard in Kern County, California. This part of the vine had produced all white grapes. The winery's viticulture team took dormant canes from the mutation and grafted them onto rootstocks. Following several years of testing, the new varietal remained stable, continuing to produce Pinot Grigio green-white grapes. A patent was granted to us for the new clone: Pinot Grigio Tehachapi Clone.

The typical 'Pinot Grigio/Pinot Gris' produces reddish-gray colored berries that are used to produce white wine. The red pigments, which can discolor the white wine, must be removed from the wine during fermentation using a process termed 'fining.' The fining process also removes desirable flavor components, thus reducing wine quality.

**THE RESULT:** Using our unique Tehachapi Clone, we have produced a Pinot Grigio wine of uncompromising taste and integrity with more intense natural flavor. Consumers will taste the distinct difference in the glass with our 2009 Forest Glen Pinot Grigio Tehachapi Clone, available nationally in a 750ml bottle.

**WINEMAKER ED MOODY'S NOTES:** Made in a style that emphasizes the varietal's freshness, this Pinot Grigio is characterized by apricot and peach aromas, crisp acidity and a delicate wave of fruit flavors through the finish. This appealing Pinot Grigio enhances the flavor of a wide array of foods from all over the world.

2009 Forest Glen Pinot Grigio Tehachapi Clone    Appellation: California  
Alcohol: 12.50%    Total Acidity: 5.83 g/L    pH: 3.29    Glucose: 2.92 g/L



For more information, please contact us: Forest Glen Winery, Sonoma, CA 707.265.4060

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