

PINOT GRIGIO 2023

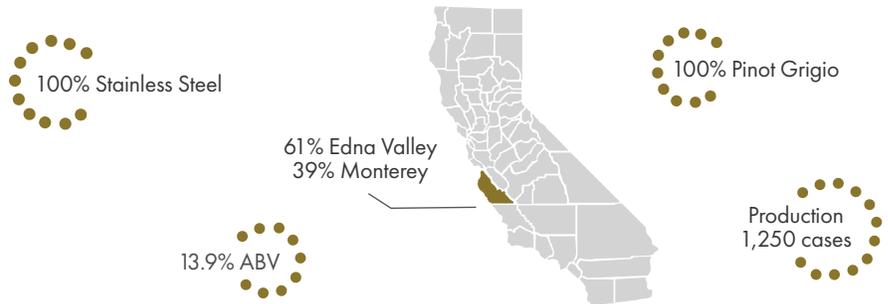


VINEYARD & VINTAGE

2023 provided us with a mild growing season, allowing our Pinot Grigio grapes a longer hangtime on the vine. This gives the fruit time to develop complex flavors and nuances that build on the personality of the grape and adds a great deal to the final product. Most of this fruit grows in the beautiful Edna Valley, where it benefits from cool maritime breezes from the coast, and warm sweeping valleys that collect heat and sunshine. The remainder of the fruit is grown up in Monterey County, with similar weather patterns, ideal for this varietal.

We gently press whole clusters for juice extraction, with our Winemaker taking special precautions not to extract any color out of the pink-ish tinted grape skins. A cold, slow fermentation process is encouraged to help preserve aroma and flavor compounds. We also chose a delicate, Burgundian yeast to help the varietal display its fruit-forward style, giving us that beloved, classic California-style Pinot Grigio.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

This Pinot Grigio presents a delightful bouquet of fresh, vibrant aromas, leading with enticing scents of ripe green apple, juicy pear and a hint of zesty citrus. Its pale, yellow-green hue hints at its refreshing nature. On the palate, this wine charms any audience with its crisp, light acidity and fresh, fruity flavors. Notes of succulent tropical and stone fruits like pineapple and peaches intermingle seamlessly while a touch of minerality adds depth. This wine's well-balanced structure, coupled with a clean, lingering finish, makes it a perfect choice for those seeking a light, fruit-forward and thoroughly enjoyable glass of Pinot Grigio. Salute!

	Low	Medium			High
Tropical Fruit	●	●	●	●	●
Citrus Fruit	●	●	●	●	●
Earth/Mineral	●	●	●	●	●
Floral	●	●	●	●	●
Acidity	●	●	●	●	●
Alcohol	●	●	●	●	●
Sweetness	●	●	●	●	●
Body	●	●	●	●	●