

PINOT GRIGIO 2022



VINEYARD & VINTAGE

Our 2022 Pinot Grigio was harvested by hand in the Central Coast of California, almost exclusively in the beautiful Edna Valley, with the rest of the grapes grown by our neighbors in Paso Robles that reside closer to the Pacific Ocean. Just five miles from the ocean, the Edna Valley benefits from cool, maritime breezes from the coast, and warm, sweeping valleys that collect heat and sunshine, allowing for one of the longest growing seasons in the state. This is especially good for our Pinot Grigio, as that extra hang time on the vine gives the grapes the ability to develop even more flavor and distinctive tasting notes.

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

100% Stainless Steel
4 months

100% Pinot Grigio

13.8% ABV



Production
590 cases

TASTING & PAIRINGS

This outstanding vintage of Pinot Grigio shines with a delicate yellow hue out of the glass. Aromas of tropical fruit and fresh cut honeydew melon send us straight to paradise and we can almost feel a cool ocean breeze on our skin. One sip transports you to a lush, green place abundant with fresh fruit. Flavors of elegant and ripe stone fruit, juicy kiwi, Asian pear, and zesty lemon skin are notable in this dry, light-bodied wine.

Pair our Pinot Grigio with a fresh frisée salad with goat cheese, homemade pasta Carbonara, roasted chicken, or even sushi! Light and fresh dishes pair very well with Pinot grigio, but it is especially good with spicy foods.

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