

PINOT GRIGIO 2025



VINEYARD & VINTAGE

Bright, fruit-forward, and irresistibly refreshing, our 2025 Pinot Grigio is crafted from a carefully selected blend of vineyards—68% from the cool, coastal-influenced Edna Valley, and 32% from the sun-drenched Geneseo District of Paso Robles. The 2025 growing season in California's Edna Valley was marked by favorable conditions that contributed to high-quality grape clusters. The region experienced cool and wet winter temperatures, which extended the growing season and allowed grapes to develop rich flavors and balanced acidity. This was followed by a spectacular cool summer with only minor, short-duration heat waves. This prolonged maturation period is particularly beneficial for varieties like Pinot Grigio, enhancing their characteristic crispness and aromatic profile. Similarly, Paso Robles had a cool summer, and mild temperatures compared to previous years, allowing the grapes to mature gradually. This resulted in a vintage that was both concentrated and balanced.

VINIFICATION

The wine was aged in stainless steel barrels for 6 months, preserving fresh varietal character and acidity. At Bianchi, 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

Aromas of florals such as honeysuckle and white flowers, bartlett pear, and white peach leap from the glass, accented by hints of Meyer lemon and orange blossom. The palate is off-dry with a touch of sweetness, with notes of golden apple, nectarine, honeydew melon, tropical pineapple, balanced by a crisp, light minerality. The finish is silky and refreshing, inviting sip after sip. Perfectly suited for warm summer afternoons, this Pinot Grigio shines alongside a plate of briny mussels, a pile of crisp, golden French fries, or simply on its own as a refreshing treat on your front porch.

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