



AMERICAN WHITE WINE

Vintage: 2022

Vineyard: Lodi AVA

Location: Lodi, CA

PROFILE

Pinot Grigio, also known as Pinot Gris, is a *vinifera* (European) white grape variety with grey/pink skins. It is grown globally, with the majority of production still occurring in Europe. Pinot Grigio wines can be found in a variety of styles depending on the region in which it was grown. Warmer versus cooler climates can drastically change the profile of the grape and wine.

Most Pinot Grigio you find is dry, although some, like that from the French Alps, is made sweet. Warmer climates tend to produce wines that are fruit forward, while cooler climates tend to produce wines with more of an earthy/mineral quality to them.

DETAILS

Bottling Date: 06/01/2023

Case Production: 210

ABV: 12.3

Residual Sugar: 0.8 %

Final TA: 7.2 g/L

pH: 3.26

Free SO₂: 30 ppm

Pinot Grigio

Available in 750 mL bottles

WINEMAKING

FERMENTATION

11 days

As with most of our white wines, Pinot Grigio is imported to us as juice. Upon arrival, juice was racked into a stainless steel tank and brought up to temperature in order to begin fermentation. Yeast for this fermentation was selected for its ability to produce crisp and clean white wines. Upon completion of fermentation, the wine was racked off the lees and cold stabilized to further encourage the settling of sediment and to help remove tartrates prior to filtration

AGING

6 months

This wine was briefly aged and conditioned in stainless steel tanks for six months prior to bottling to help preserve aromatics

TASTING NOTES

Aroma

Subtle aromas of salinity and slate are accentuated by this wine's overall citrusy aromas

Taste

The epitome of an approachable & agreeable wine. Notes of melon and papaya with a hint of beeswax.

Serving & Pairing Suggestions

Best served slightly chilled at approximately 50°F. This wine pairs well with herbaceous dishes and mild/light meats

TASTING CHART

