



2023 PINOT GRIGIO

CALIFORNIA



WINEMAKING NOTES

With grapes picked early in the harvesting season of 2023, our winemakers cold-fermented this wine in stainless steel tanks to yield this bright and refreshing Pinot Grigio.

TASTING NOTES

Our California Pinot Grigio presents a charming rendition of this versatile varietal, sourced from carefully chosen vineyards in Clarksburg and Lodi. The mild 2023 growing season provided ideal conditions, resulting in vibrant acidity and expressive flavors. With a pale straw hue, this lively pour opens with enticing notes of white peach, citrus, and delicate floral hints of jasmine. On the palate, it exudes crispness and refreshment, displaying a well-balanced profile with flavors of Granny Smith apples entwined with nuances of honeydew melon and minerality. The finish lingers with a refreshing touch, leaving a lasting impression of brightness.

FOOD PAIRINGS

This sipper is great on its own, but enjoying it with charcuterie, grilled shrimp or canapes would also be outstanding.

FERMENTATION

100% stainless steel fermented

DATE RELEASED

May 2024

WINE PH

3.18

ACIDITY

0.63g/100ml

ALCOHOL

11.0%

UPC

0 80887 49401 7

