2017 PINOT GRIGIO
CALIFORNIA

GROW
The 2017 harvest commenced in early August and due to cooler weather, continued slowly. The temperature dramatically shifted and 100+ degree weather arrived over Labor Day weekend. Warm days with cool nights led to riper flavors at low sugar levels and an incredible brightness and fresh acidity in the fruit.

Our Pinot Grigio vineyards span growing regions from the incomparable Dry Creek Valley to Lodi and the Sacramento Delta. Each of these regions contributes a distinctive and valuable array of aromas and flavors to the final blend. Each vineyard parcel is harvested and fermented separately by region to maximize the potential varietal nuances that we and our grower partners strive to cultivate.

MAKE
Pinot Grigio is a white wine produced from a black-skinned grape. Like a blanc de noirs sparkling wine, we are careful to handle the fruit as little as possible to avoid releasing color from the skins. This is achieved through early morning harvesting (while the fruit is still cool) and gentle pressing of the grapes which are then fermented in 100% stainless steel. The component wines are blended soon after the completion of fermentation so that they have an opportunity to properly marry before bottling. Our inspiration for this wine is the Alsatian style – the crisp, delicate white wines of northeastern France. In this spirit we incorporate a small component of Gewürztraminer to complement the aromatics and add dimension to the palate.

TASTE
The 2017 Pinot Grigio is pale yellow in color with aromas of lime, mineral, white pepper, and Asian pears that precede a palate of fresh and lively citrus and crisp green apple with a slightly effervescent finish. Pairs well with smoked salmon, spaghetti Carbonara, lemon chicken piccata, and a wide range of cheeses including Gruyère and mozzarella.