2018 PINOT GRIGIO
CALIFORNIA

GROW
Following a long growing season characterized by moderate
temperatures throughout the spring and summer, California’s 2018
harvest played out like a dream. The harvest began about two weeks
later than in previous years but was more in line with normal timing in
the years before the drought. The vintage shows exceptional quality,
thanks to consistent growing conditions and cooler temperatures,
which allowed the grapes to mature slowly.

Our Pinot Grigio vineyards span four growing regions from the
incomparable Dry Creek Valley to Solano, San Joaquin and
Mendocino counties. 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 and liberate the varietal nuance that we and
our grower partners strive to cultivate. The component wines are
blended soon after the completion of fermentation so that they have
an opportunity to properly marry before bottling.

MAKE
Pinot Grigio is a white wine produced from a purple-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. 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 and complexity to the palate.

TASTE
The 2018 Pinot Grigio is pale straw in color with aromas of green
apple and lemon-lime that precede a palate of rich stone fruits of
white nectarine and peach with floral and spice notes and a crisp
acidic finish. Pairs well with smoked salmon, spaghetti Carbonara,
lemon chicken piccata, and a wide range of cheeses including Gruyère
and mozzarella.