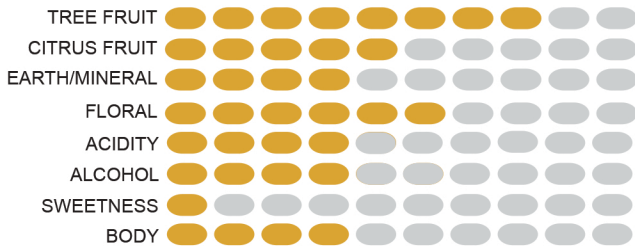


PINOT GRIGIO 2018

FLAVOR PROFILE

LOW MEDIUM HIGH



DETAILS

STAINLESS
STEEL

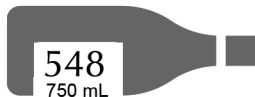


FERMENTATION

HARVEST

OCT
4
2018

PRODUCTION



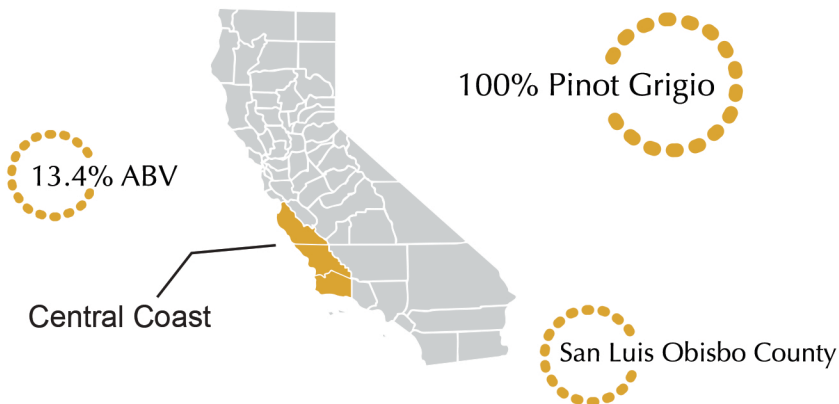
CASES

COLOR

Pale fresh straw fading to almost clear



REGION & VARIETAL COMPOSITION



PAIRINGS

Prosciutto wrapped melon, spicy pineapple fried rice, fresh sushi, or a light salad with feta cheese



This 2018 Pinot Grigio greets your nose like a cool, spring morning. White flowers, fresh green apples, and meyer lemon fill the nostrils and prepare your palate for honey, sweet pear, baked stone fruit, white nectarines and toasted almonds. The mouthfeel is rounded and soft, leaving you with a pleasantly gentle finish.