

PINOT GRIGIO 2019

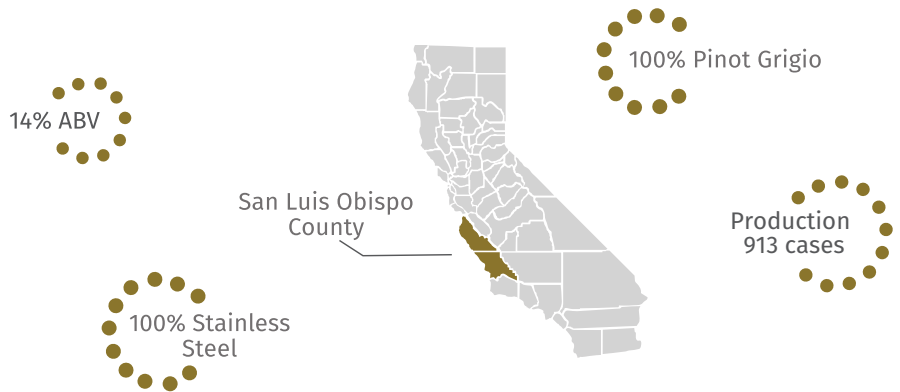


VINEYARD & VINTAGE

Two impressive AVAs are responsible for growing our 2019 Pinot Grigio. The cool, maritime fog and ocean breezes from Monterey coupled with the moderately sunny climate in the Edna Valley, laden with rich, organic and volcanic soils all contribute to this elegant and balanced wine.

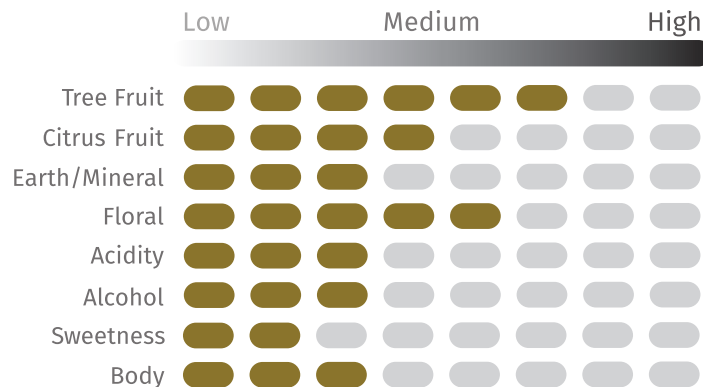
This year's Pinot Grigio was harvested by hand on August 5th, 2019. It was gently pressed in whole clusters, with our Winemaker taking special precautions not to extract any color out of the pink-ish tinted grape skins. A cold, slow fermentation process is encouraged to help preserve aroma and flavor compounds. We also chose a delicate, Burgundian yeast to help the varietal display its fruit-forward style.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

This 2019 Pinot Grigio Signature Selection 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.



Pair this soft, summery wine with prosciutto-wrapped melon, spicy pineapple fried rice, fresh sushi, or a light salad with feta cheese.