

## PINOT GRIGIO 2021



### VINEYARD & VINTAGE

This year's Pinot Grigio was harvested by hand in the beautiful Edna Valley, in the Central Coast of California. Just five miles from the ocean, this area benefits from cool, maritime breezes from the coast, and warm, sweeping valleys that collect heat and sunshine, allowing for one of the longest growing seasons in the state. This is especially good for our Pinot Grigio, as that extra hang-time on the vine gives the grapes the ability to develop even more flavor and distinctive tasting notes.

We gently press whole clusters for juice extraction, 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, giving us that beloved, classic California-style Pinot Grigio.

### REGION & VARIETAL COMPOSITION



Edna Valley



### TASTING & PAIRINGS

Our flavorful 2021 Pinot Grigio is sure to stop the show with aromas of newly blossomed honeysuckle, crisp pear, green apple, tropical fruit and a slight minerality. This light-bodied wine is easy to love, as it comes packed with flavors of granny smith apple, fresh thyme, honeydew melon, startfruit, and a hint of graphite. An absolutely perfect pairing with steamed clams and a grilled Caesar salad.

