

PINOT GRIGIO 2024



VINEYARD & VINTAGE

Bright, fruit-forward, and irresistibly refreshing, our 2024 Pinot Grigio is crafted from a carefully selected blend of vineyards—60% from the cool, coastal-influenced Edna Valley, 25% from the breezy slopes of Monterey, and 15% from sun-drenched Paso Robles.

The 2024 growing season in California's Edna Valley was marked by favorable conditions that contributed to high-quality grape production. The region experienced cooler spring temperatures, which extended the growing season and allowed grapes to develop rich flavors and balanced acidity. This prolonged maturation period is particularly beneficial for varietals like Pinot Grigio, enhancing their characteristic crispness and aromatic profile.

In Monterey, they had a similar growing season to Edna Valley, with a rainy winter, a cool spring and a warm summer. Paso Robles on the other hand, had a much warmer growing season with an average temperature of 98 degrees. This elevated heat accelerated the ripening process leading to an early pick for quickly ripening varietals like Pinot Grigio.

At Bianchi, 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



TASTING & PAIRINGS

Aromas of ripe pear, white peach, and honeydew melon leap from the glass, accented by hints of Meyer lemon and orange blossom. On the palate, a kiss of sweetness enhances juicy flavors of golden apple, nectarine, and tropical pineapple, balanced by a crisp, light minerality. The finish is silky and refreshing, inviting sip after sip.

Perfectly suited for warm summer afternoons, this Pinot Grigio shines alongside a plate of briny mussels, a pile of crisp, golden French fries, or simply on its own as a refreshing treat on your front porch.

