



AMERICAN WHITE WINE

Vintage: 2024

Location: Lodi, CA

PROFILE

Pinot Grigio, also known as Pinot Gris, is a *vinifera* (European) white grape variety with grey/pink skins. It is grown globally, with the majority of production still occurring in Europe. Pinot Grigio wines can be found in a variety of styles depending on the region in which it was grown. Warmer versus cooler climates can drastically change the profile of the grape and wine.

Most Pinot Grigio you find is dry, although some, like that from the French Alps, is made sweet. Warmer climates tend to produce wines that are fruit forward, while cooler climates tend to produce wines with more of an earthy/mineral quality to them.

DETAILS

Bottling Date: 12/04/2024

Case Production: 215

ABV: 12.3

Residual Sugar: 0.4 %

Final TA: 7.6 g/L

pH: 3.16

Free SO₂: 24 ppm

Pinot Grigio

Available in 750 mL bottles

WINEMAKING

FERMENTATION

10 days

As with most of our white wines, Pinot Grigio is imported to us as juice. Upon arrival, juice was racked into a stainless steel tank and brought up to temperature in order to begin fermentation. Yeast for this fermentation was selected for its ability to produce crisp and clean white wines. Upon completion of fermentation, the wine was racked off the lees and cold stabilized to further encourage the settling of sediment and to help remove tartrates prior to filtration

AGING

2 months

This wine was briefly aged and conditioned in stainless steel tanks for just 62 days prior to bottling to help preserve aromatics

TASTING NOTES

Aroma

The aroma opens with bright, zesty notes of lemon, evoking a fresh and citrus-forward profile. Underneath, a subtle minerality adds depth, hinting at the wine's crisp and clean character.

Taste

This light to medium-bodied wine delights with vibrant acidity and lively character. It offers refreshing flavors of candied lemon peel and ripe white peach, which are complemented by a delicate floral note of jasmine.

Serving & Pairing Suggestions

Best served slightly chilled at approximately 50°F. This wine pairs well with rich seafood dishes such as crab carbonara or shrimp scampi

TASTING CHART

