



#### VARIETAL

100% pinot grigio

#### APPELLATION

paso robles

#### PH

3.51

#### TA

6.10 g/L

#### ALCOHOL

13.0%

#### SRP

\$16.99

#### UPC

8 10034 600017 2



## 2019 PINOT GRIGIO

paso robles

### TASTING NOTES

: bright & sweet

Pale in color, a beautiful yellow hue gleams in the glass. Garden aromas of lavender, rosemary and dried apricot fill the nose. Bright on the palate with sweet flavors of candied lemon drops, stone fruit and notes of wet stone – a seamless balance with juicy acidity, leading to a delightful finish.

### WINEMAKER NOTES

Due to a colder winter, a mild spring and only a few 100 plus degree heat spikes in the summertime, the 2019 harvest was two to three weeks later than previous years. A relatively gentle growing season, a later harvest and mild weather provided longer hang time for the grapes on the vine, allowing the fruit to evenly develop rich color and more complex flavors. After grapes were harvested, they were gently pressed to stainless steel for fermentation to retain its bright and sweet flavor profile.

### FOOD PAIRINGS

This bright pinot grigio pairs exceptionally well with all the ingredients found in a crab boil. Chill a bottle to enjoy with steamed potatoes, corn, spicy andouille sausage and piping hot crab covered in melted butter.