

Pinot Grigio



Price: \$15.95

Vintage: 2013

Appellation: Finger Lakes

Residual Sugar: 0.25%

Alcohol: 12%

Varieties: Pinot Grigio (100%)

Winemaking/Ferment Notes: The 2013 Pinot Grigio grapes were carefully harvested and gently pressed to retain the best fruit characters. This wine was fermented entirely in stainless steel at cool temperatures to maximize retention of volatile fruit aromas. The 2013 Pinot Grigio is a light-bodied wine with refreshing acidity.

Cases: 230

Cellaring Potential: 1- 3 years

pH: 3.45

TA: 5.9 g/L

Vineyard(s): Martini Vineyards

Harvest Date: 9/20 – 9/23, 2013

Award(s): 2014 NY Wine & Food Classic – Bronze; 2013 NY Wine & Food Classic – Silver; 2014 East Meets West – GOLD; 2014 Finger Lakes – Bronze; 2013 San Francisco – Silver

Food pairing(s): Grilled seafood; Pesto chicken; Linguine with clams