

Pinot Grigio



Vintage: 2019

Appellation: Lake Erie

Residual Sugar: .36%

Alcohol: 12%

Varieties: Pinot Gris (100%)

Winemaking/Ferment notes: These 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 resulting wine is light-bodied with refreshing acidity.

Cellaring Potential: 1-3 years

pH: 3.38

TA: 6.38 g/L

Harvest Date: 9/30/19

Food Pairing(s): Grilled seafood; Pesto Chicken;
Light pastas