

# Pinot Grigio



**Vintage:** 2016

**Appellation:** Finger Lakes, New York

**Residual Sugar:** 0.47%

**Alcohol:** 12%

**Varieties:** Pinot Grigio (100%)

**Winemaking/Ferment Notes:** The 2016 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 2016 Pinot Grigio is a light-bodied wine with refreshing acidity.

**Cases:** 209

**Cellaring Potential:** Best consumed young

**pH:** 3.29

**TA:** 6.37 g/L

**Vineyard(s):** Martini Vineyards

**Harvest Date:** 9/13-17/2016

**Bottling Date:** 5/16/2017

**Award(s):** 2016 Finger Lakes – Silver; 2015 Long Beach Grand Cru – Silver; 2014 San Francisco – Gold; 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