



2007
PINOT GRIGIO
California

WINE SOURCING

A sunnier version of an Italian classic, our Pinot Grigio displays delicate floral and citrus aromas complimented by a slightly richer finish than its European counterpart. The grapes for this wine came from vineyards in California's Lodi River Delta and the North and Central Coast growing areas, where warm days ripen the full fruit flavors in the grapes, while cool nights preserve the grapes' crisp acidity.

Appellation: 79% Lodi, 19% North Coast, 2% Central Coast

VINTAGE

A very dry winter led to early bud break, followed by a mild growing season. Grapes were not yet ripe enough to be affected by several hot spells in early summer. With very warm Mid-August weather starting off harvest early, grapes still showed good flavor development as a result of the lengthy growing season. Vintners worried about how to handle too many grapes coming in all at once as the heat sped things up, but that worry was short lived. Harvest ground to a halt as with an unseasonably chilly early September. The rest of the season remained cool until harvest tapered off with mid-October rains. White wines from this vintage tend to be crisp and elegant, with lower alcohols and good flavor development.

Wine analysis: 0.54% titratable acidity, 3.53 pH, .3% residual sugar, 13% alcohol

WINEMAKING

Only a slight amount of the blend was allowed to go through malolactic fermentation to preserve the wine's crisp fruitiness. The grapes were harvested early in the season. The addition of Sauvignon Blanc adds crisp citrus notes and flavors, Chardonnay provides additional richness and length, while a dash of Viognier adds floral nuances to the blend.

Varietal blend: 78% Pinot Grigio, 10% Sauvignon Blanc, 8% Chardonnay, 2% Viognier, 2% Other White

SOMMELIER NOTES

The nose hints of rose petals, orange zest and a hint of honey, with light nut and crisp citrus lime flavors on the palate, and a crisp yet smooth finish. This wine is quite versatile, equally pairing with meals and as an aperitif. An ideal compliment to light meals and appetizers, it would pair well with grilled fish, light chicken dishes, cheese and fruit platters, and herbed pasta dishes.