

# Pinot Grigio



## DESCRIPTION:

Deep and complex aromas of ripe pear and citrus abound in this summery white delight. Dense fruit flavors result in a soft and balanced mouthfeel. Sure to be a crowd pleaser on a warm summer afternoon.

## PRODUCTION METHOD:

Cool fermented in stainless steel at 58°F. The lower temperature helps to preserve the natural aromas found in the grape and enhances the bouquet.

## PAIRINGS:

Enjoy with lighter fish dishes. Crisp and refreshing, try with prosciutto wrapped melon, creole shrimp, or seafood skewers.

## INSPIRATION:

When Pinot Grigio grew popular a dozen years ago, we decided to bring out our own version; Pinot Gris. What's the difference? Nothing. It's the same grape. Pinot Grigio is Italy's name for the grape that the rest of the world should be calling Pinot Gris. It seemed logical but did not work. Nobody would be fooled by our not-so-popular, but correctly named wine. After a few years, we discontinued Pinot Gris due to lack of sales. This time around we're calling it Pinot Grigio.

Serving Temperature: 46°F

Cellar Life: 1-2 years

Appellation: Yakima Valley, WA

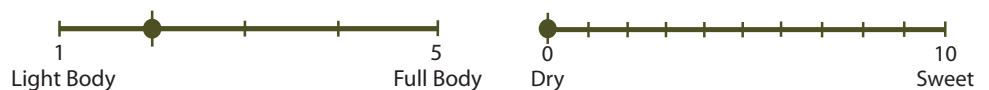
Residual Sweetness: 0.0%

Alc. By Volume: 12.6%

Product UPC: 728284001642



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## OUR MISSION:

To create an innovative and diverse wine experience.

