



2010 Pinot Grigio
Napa Valley

BLEND

*Pinot
Grigio 92%*

Albarino 8%

VINEYARDS

The cooler growing conditions of 2010 and lower yields favored wines of good color and aromatic intensity, with many of the grapes ripening in the last weeks of September. The majority of our Pinot Grigio came from grapes our established Napa Valley vineyards. In 2010 we added Albarino grapes from Monterey County to enhance and enliven the wine.

WINEMAKING

Our white wines are pressed the same day that they are picked, but each vineyard lot was kept separate until just before bottling. One hundred percent of the wine is whole-cluster pressed to ensure great acidity and a richer mouth-feel. The juice is fermented with native yeasts in stainless steel tanks. The Albarino is a delicate, aromatic white wine that is of necessity is fermented at cool temperatures in stainless steel tanks. A portion of the wine went through malolactic fermentation to add further texture to the mouth-feel. The wine was filtered, blended, and bottled in October 2011.

TASTING NOTES

The 2010 Pinot Grigio is a honey-straw color. The nose is a lovely blend of apricot, lemon zest, vanilla, and honeysuckle. Hints of Asian spice fill the mouth and the wonderful minerality and full-bodied texture carry through a delicious lemony finish with hints of white peach from the Albarino.