

# MONTEVINA WINERY

# PINOT GRIGIO

## 2006



### HARVEST DETAILS

Date: September 2006  
Brix: 23.5  
T.A.: .71gm/100ml  
pH: 3.29

### WINE INFORMATION

Alcohol: 13.45%  
T.A.: .59g/100ml  
pH: 3.28  
Cases: 85,000  
Release Date: April 2007



### VINEYARD & VARIETAL INFORMATION

Pinot Grigio is the Italian term for Pinot Gris, the gray grape of France. A mutation of Pinot Noir, for generations it grew in the vineyards of Burgundy among its red relation and field blended to add softness and acidity to red wines. Today, Pinot Gris (Grigio) is considered one of the five noble varieties in the Alsace region of France. In the last decade Pinot Grigio has received massive popularity internationally. The varietal can turn out white wine of substantial structure, character, and color and is taking the place of Chardonnay and other dry whites on wine lists across the nation. Our Montevina 2006 Pinot Grigio was sourced from vineyards throughout the Delta region and Santa Barbara, which both benefit from cooling maritime breezes.



### WINEMAKING

Pinot Grigio's gray color creates unique winemaking challenges. The fruit is gently destemmed, then sent straight away to the press. Unlike other grapes, which are gently pressed, the Pinot Grigio is simply rotated, then held in place. Even the lightest press would add too much color from the skins to the juice. The weight of the fruit crushes the fruit below, releasing the delicate, ester-filled juice. The fermentation is carried out in stainless steel at very low temperatures. The finished wine is held cold until bottling and malolactic fermentation is prevented to preserve fresh acidity.



### TASTING NOTES

Montevina 2006 Pinot Grigio is virtual sunshine in a glass. Vibrantly hued, it catches the light and warms a room. Breezes of ripe pears swirl with hints of peach and lotus blossom to form a heady perfume. Each sip delivers cool ripe pear slices coupled with lively acidity each more refreshing than the last. All you need to add is the deck chair!

