



VINTAGE: 2014
ALCOHOL: 13.2%
TA: 0.59 g/100ml
pH: 3.27
RS: 0.55 g/100ml



MONTEVINA

EST. 1970

Glass Falls

PINOT GRIGIO

CALIFORNIA

VINEYARD INFORMATION

Until the 1990s, varietally bottled Pinot Grigio had a significant presence only in Italy. In the last decade, due to its great appeal, Pinot Grigio has received massive popularity internationally. The varietal can produce white wines with substantial structure and character and a racy acidity making it an ultimate food pairing wine. Being a cousin of Pinot Noir, a long, cool growing season is essential for the grapes to properly ripen, developing more concentration of flavors while preserving acid balance. The Montevina Pinot Grigio was sourced from vineyards throughout the delta region and Santa Barbara, which benefit from cooling maritime breezes.

WINEMAKING

Pinot Grigio's grey color creates unique winemaking challenges. The fruit is gently destemmed, then sent straight to the press. Rather than inflating the bladders within the press and putting the squeeze on the grapes, we simply roll the press, letting the weight of the fruit crush the grapes themselves, releasing delicate ester-filled juice. Even the lightest press would add too much color from the skins to the 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

With aromas of ripe pears, summer peaches and lotus blossoms, this fashionable Pinot Grigio offers vibrant flavors of juicy Bartlett pears and citrus with subtle hints of nutmeg and spice, all with a crisp, refreshing finish.