



# moobuzz

## PINOT GRIGIO

paso robles

2016

### TASTING NOTES

This wine begins with fruity aromas of cantaloupe and lemon custard and hints of crushed citrus leaf. It is bright on the palate with sweet flavors of candied lemon drops, lemongrass and a hint of grapefruit juice — a perfect balance of sweet and tart, leading to a delightful finish.

### WINEMAKER NOTES

This Pinot Grigio was harvested primarily from Paso Robles vineyards including Fossil Creek, Rava Vineyards and Villa Toscana. The blend also features a touch of Monterey County fruit from Chular Vineyard. Harvest took place during the third week of August, which is generally average for Pinot Grigio in these areas. With lower-than-average yields, the vintage offered highly concentrated flavors, as only the most pristine grapes were included in the blend. The wine was 100% stainless steel fermented prior to bottling.

### FOOD PAIRINGS

This wine pairs wonderfully with light seafood dishes such as risotto and shrimp sautéed in butter, grilled halibut topped with citrus remoulade, or crab salad with cucumber and grapefruit.

#### VARIETAL

100% Pinot Grigio

#### APPELLATION

95% Paso Robles  
5% Monterey County

#### PH

3.43

#### TA

5.95 g/L

#### ALC

13.5%

#### SRP

\$16.99

#### UPC

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