



moobuzz

PINOT GRIGIO

paso robles

2016

91 PTS.

“Rich and fragrant, chamomile and pear are perfumed with a hint of basil. The palate speaks to a lean acidity with just-squeezed white grapefruit and an unctuous mouthfeel, where sweet apricot meets tart lemongrass. This shows depth of character with mineral charm.”

THE TASTING PANEL May 2018

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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