

CRAFTWORK

Pinot Grigio

sustainably farmed | estate vineyards
MONTEREY COUNTY, CALIFORNIA

Honoring the best of traditional winemaking, the wines from our estate vineyards are handcrafted to showcase the natural expression of the vineyard, variety and vintage. In a world of flashy technology, some might call this hopelessly old-fashioned. We call it Craftwork.

Tasting Notes

Aromas of stone fruit and citrus are followed by a lively blend of pear and tropical fruit. The palate displays crisp acidity with a fruit-forward finish, making this a versatile wine that pairs particularly well with light fish dishes, grilled chicken, prosciutto and melon, or all on its own.

Winemaking

The grapes are whole-cluster pressed, chilled and racked clean to a refrigerated stainless steel tank. Stainless tanks provide a neutral environment that serve to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. A select yeast is used to start a long, slow, and cool fermentation to enhance the fruit esters. The finished wine continues to age in stainless steel and is stored cold to retain the wine's aroma, crisp acidity and fresh character.

Vineyards

To grow a high quality, flavorful Pinot Grigio, a cool climate area is a necessity to allow for slow ripening and maintain the grape's fruit character and natural acidity. We grow Pinot Grigio on our cool climate estate vineyard located just outside of the town of Greenfield. With morning fogs that often linger until mid-day, the intricate fruit flavors have time to develop while preserving crucial acidity. The right location and traditional winemaking technique which allows us to craft a bright, lively style that is brimming with fruit.

