## **CRAFTWORK**

## **Estate Grown Pinot Grigio**

## Monterey, California 2014

## Wine Highlights:

- The cool coastal climate of Monterey is Pinot Grigio heaven
- 100% Estate Grown, Produced & Bottled
- Ideal balance with a fruit forward palate and firm acidity

**Tasting Notes:** Aromas of stone fruit and citrus are followed by a lively blend of pear and tropical fruit. The palate shows a 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 were 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 was used to start a long, slow, and cool fermentation to enhance the fruit esters. The finished wine continued to age in stainless steel and was stored cold to retain the wine's aroma, crisp acidity and fresh character.

**Vintage:** Not to be outdone by the 2013 growing season, the 2014 vintage was another stunner. Spring came early and lasted long. In the summer, cool nights led into overcast mornings that were followed by breezy, warm afternoons. These temperate conditions and ideal temperatures made the 2014 growing season an excellent one for even ripening and good flavor development.

**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. A combination of right location and traditional winemaking allows us to craft a bright, lively style that is brimming with fruit in our Craftwork Pinot Grigio.





Suggested Retail: \$17.99