



## Wine Specs

Blend: 100% Pinot Grigio

Bottling Date: 1/6/21

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 6.72 g/L

pH: 3.15

Residual Sugar: 0g

Alcohol: 12%

## Awards & Ratings

- ★ 92pts, 2021 Int. Eastern Wine Comp.
- ★ 91pts, Wine & Spirits Magazine
- ★ Gold, 2021 Finger Lakes Int. Wine & Spirits Comp.

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# 2020 PINOT GRIGIO

## North Fork of Long Island

## Tasting Notes

- Gold medal recipient, this refreshing Italian style Pinot Grigio is an excellent every day sipper. It's earthy aromas and clean, crisp acidity make it an extremely food friendly wine. Pale straw yellow with an earthy aroma and hints of lime zest on the nose, the 2020 Pinot Grigio is bright and crisp with notes of green apple and bosc pear and kumquat. Light and fresh, the crisp acidity is complemented by hints of lemon and a lingering richness on the finish.

## Winemakers Notes

- The fruit was de-stemmed and crushed upon winery arrival to allow for more fruit extraction. The juice was then fermented in Stainless Steel and spent 4 months sur lie post-fermentation. It did not undergo malolactic secondary fermentation and was not barrel aged, resulting in a finished wine that accentuates the vibrant varietal fruit aromas and flavor while retaining a clean, crisp acidity.

