



Wine Specs

Blend: 100% Pinot Grigio

Harvest Date: 9/18/21

Bottling Date: 3/11/22

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 7.16 g/L

pH: 3.26

Residual Sugar: 0g

Alcohol: 11.5%



2021 PINOT GRIGIO

North Fork of Long Island

Tasting Notes

- This refreshing Italian style Pinot Grigio is an excellent every day sipper. It's delicate aromas and clean, crisp acidity make it an extremely food friendly wine. Pale straw yellow with delicate fruit the nose with notes of light apple and rich pear with a hint of lemon showcase the round mouthfeel and rich texture on the pallet. The soft fruit notes and refreshing acidity offers a diverse range of food compliments including shellfish, salads, chicken, fish, cheese, and more.

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Winemakers Notes

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- 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. 329 cases made.

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