

Pinot Grigio 2013

BARBOURSVILLE VINEYARDS, VIRGINIA, USA



HARVEST & VINTAGE NOTES

Amiably tolerant of great variations in growing season conditions, Pinot Grigio is always at the forefront of drinkability and food friendliness in our range of white wines. It is harvested promptly when ripe, to conserve its structuring acidity, and fermented and aged in stainless steel with scrupulous protection from oxygen. A deceptively simplified palate is backed by alluring tropical notes, suggestions of salinity and ample mouth feel.

After an early season of above-average moisture the final 60 days afforded ideal ripening, and the white wines of 2013 possess brilliant aromatic focus, refreshing flavor balances and fine palate weight. Amiably tolerant of great variations in growing season conditions, Pinot Grigio is always at the forefront of drinkability and food friendliness in our range of white wines. It is harvested promptly when ripened, to conserve its structuring acidity, and fermented and aged in stainless steel with scrupulous insulation from oxygen.



GRAPES: 100% Pinot Grigio

ALCOHOL: 12.4%

RESIDUAL SUGAR: 0.3 g/L

TOTAL ACIDITY: 0.68 g/L

PH: 3.48

TOTAL SULPHUR: 125 mg/L

ANNUAL PRODUCTION:
5,666 cases X 12/750ml

