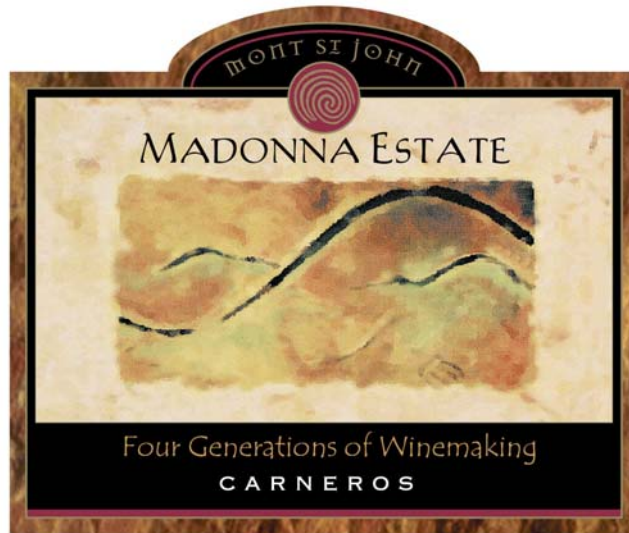


# 2008 PINOT GRIGIO



## WINE STATISTICS

<b>COMPOSITION:</b>	100% Pinot Grigio, 100% Organically Grown Grapes
<b>APPELLATION:</b>	100% Carneros, Napa Valley
<b>HARVEST DATES:</b>	September 26 <sup>th</sup>
<b>SUGAR AT HARVEST:</b>	23.6 degrees Brix
<b>AGING/COOPERAGE:</b>	50% stainless steel tank, 50% small French oak barrels
<b>ALCOHOL:</b>	13.5% by volume
<b>ACIDITY:</b>	TA = .66g/100 ml; pH = 3.59
<b>RELEASE DATE:</b>	March 2009

## WINEMAKER'S NOTES

*To create an elegant, Pinot Grigio with vibrant fruit flavors, we picked the fruit in the early morning hours, and immediately separated the skins from the juice during pressing. After a multi-day settling process, we then drew off the juice and fermented it in stainless steel tanks at cold temperatures. Our Pinot Grigio is an extremely versatile wine. Complex and interesting, it has a clean, crisp finish with wonderful nuances of melon and pear that mingle on the palate. Delightfully fresh and fruity aromas flow into a long, perfectly balanced finish.*

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