

# Pinot Grigio

2016

## → Tasting Notes

- Subtle peach and pear flavors.
- Clean stone fruit and citrus nose.
- Crisp, light body and lean acidity.

## → Vinification

- Careful pressing of Pinot Gris grapes result in a juice that is remarkably blonde considering the redness of the skins.
- Clarified juice is fermented to dryness at 55°F. The wine is then racked and cold stabilized prior to filtration.
- Cleanliness, minimal cellular manipulation, and protection from oxygen retain the wine's delicate character.

### SOURCES

Monterey, California

### BLEND

100% Monterey Pinot Grigio

### ALCOHOL

13.2%

### RESIDUAL SUGAR

0.31%

### ACIDITY

0.56g/100ml

### pH

3.24



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