

ANEW

2015 pinot grigio
COLUMBIA VALLEY

tasting notes

"Sourced from the coolest sites of Washington state's Columbia Valley, this wine offers bright and expressive aromas and flavors of Asian pear, melon and a touch of tropical fruit. This Pinot Grigio is light and flavorful on the palate with refreshing natural acidity."

K.D. Organ, Winemaker

vineyards

- 2015 was one of the warmest seasons on record in Eastern Washington with excellent ripening.
- Fruit for our Pinot Grigio came from vineyards throughout Washington's Columbia Valley, including the Yakima Valley.
- The region's sunny days and cool nights allow for excellent flavor development and natural acidity.

winemaking

- Grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style.
- A cool three-week fermentation in stainless steel tanks enhanced the pear and melon characters.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.

food pairings

This refreshing wine is enjoyable to sip on its own or with food. Try it with light seafood, cream-based dishes or serve it with a cheese and fruit tray.

wine stats

APPELLATION	Columbia Valley
pH	3.33
TA	0.53g/100ml
ALCOHOL	13.5%
BLEND	100% Pinot Gris

