



2009 PINOT GRIGIO

✦ VINEYARD INFORMATION

Pinot Grigio is a mutation of Pinot Noir. For generations it grew in Burgundian vineyards among its red relation and was field blended to add softness and acidity to red wines. Until the 1990s, varietally bottled Pinot Grigio had a significant presence only in Italy. In the last decade, due to its great appeal, Pinot Grigio has received massive popularity internationally. The varietal can turn out white wines with substantial structure and character and a racy acidity making it an ultimate food pairing wine. Being a cousin of Pinot Noir, a long, cool growing season is essential for the grapes to properly ripen, developing more concentration of flavors while preserving acid balance. Montevina 2009 Pinot Grigio was sourced from vineyards throughout the delta region and Santa Barbara, which benefit from cooling maritime breezes.

✦ WINEMAKING

Pinot Grigio's grey color creates unique winemaking challenges. The fruit is gently destemmed, then sent straight away to the press. Rather than inflating the bladders within the press and putting the squeeze on the grapes, we simply roll the press, letting the weight of the fruit crush the grapes themselves, releasing delicate ester-filled juice. Even the lightest press would add too much color from the skins to the juice. The fermentation is carried out in stainless steel at very low temperatures. The finished wine is held cold until bottling, and malolactic fermentation is prevented to preserve fresh acidity.

✦ TASTING NOTES

Montevina 2009 Pinot Grigio is the ultimate crowd pleaser. A lovely fresh color hints to the subtle delicacy and clean bright refreshment of the wine. Aromas of white nectarine and peach blossom dance out of the glass. Each sip delivers flavors rich with Bartlett pear, stone fruit flavors with a hint of nutmeg spice. Pair this delightful Pinot Grigio with anything from simple Ceprese salad, to cracked crab, to spicy Thai cuisine.



VINTAGE: 2009
ALCOHOL: 13%
T.A.: 0.60 g/100ml
PH: 3.30
RS: 0.60 g/100ml
CASES: 50,000