

My family has always made wine. To hear it from my father Carmine, these were not fancy wines; they were everyday wines, wines that were on the dinner table each night. Our Rosso and Bianco are made in the same spirit – wines for everyday life.

Francis Coppola

2013 ROSSO & BIANCO PINOT GRIGIO

Rosso & Bianco Pinot Grigio is a light, refreshing white wine that's versatile enough for any occasion. From party appetizers and lunch with friends to seafood and shellfish dishes, our Pinot Grigio is a wonderful pairing wine that's equally delightful when enjoyed by itself on a warm summer day.

TASTING PROFILE

Appearance: Pale gold with a tinge of green Aromas: Sweet briar, minerals, honey, violets Flavors: Tangerine, pineapple and floral notes

winemaker's notes

- Our Pinot Grigio is grown in several vineyards across California, some in warmer climates near Lodi and others in the Central Coast where the weather is cooler. This year we blended in Sauvignon Blanc from Lake County to achieve a good balance of crisp natural acidity and zesty citrus notes, traits that add dimension to the rich tropical fruit character of our Clarksburg grapes.
- 2013 was a particularly good vintage. Because the season didn't experience much rain, the fruit was harvested with concentration and flavor intensity, adding greater lushness to the palate and flavor complexity overall. This is a flowing wine that's uncomplicated but simultaneously delicate and precise. The length is crisp and fresh, making it great for food pairing.
- We harvest our grapes in the early morning hours so they can be pressed and fermented cool. To preserve the wine's fresh fruit character, we finish in stainless steel rather than wood, so as not to lose any of this varietal's beautiful aromatics.

Corey Beck, Winemaker

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WINEMAKING ANALYSIS

Blend: 86% Pinot Grigio, 14% Sauvignon Blanc Appellation: California Alcohol: 13.0% Total Acid: .60g/100ml pH: 3.35 Released: March 2014