



2014 ESTANCIA PINOT GRIGIO

From the vineyard to the bottle, capturing the finest aromatics and fruit-forward flavors uniquely characteristic of white wines is at the heart of our process. Estancia Pinot Grigio is grown in select California vineyards where chilly ocean breezes produce grapes with balanced taste and concentrated flavors. We harvest in the cool of the night when aromas, flavor, and acidity are at their best. These characters are preserved throughout fermentation and aging in our specially designed white wine cellar where we employ gentle winemaking practices. The result is a Pinot Grigio that is lively, zesty, and refreshing.

VINEYARDS

We source our Pinot Grigio grapes from select vineyards in California, where cooler evenings enhance the intense concentration of flavor and acidity for this varietal. The wine was 100% stainless steel fermented to preserve its bright, fresh fruit flavors.

AROMAS

Fresh jasmine, lemongrass, lychee, and a twist of lime.

FLAVORS

Lively flavors of white peach and Asian pear with hints of lemon zest on the finish.

APPEARANCE

Pale straw with a slightly green tint.

TECHNICAL INFORMATION

Winemaker:	Clay Brock	Alcohol:	13%
Vintage:	2014	Residual Sugar:	3.4g/L
Composition:	100% Pinot Grigio	Acidity:	5.52g/L
Sourcing:	California	pH:	3.37