



VARIETAL COMPOSITION

100% Pinot Grigio

APPELLATION

Central Coast/Lodi

OAK AGING: none

TA: 6.5g/L

RS: 2.9g/L

pH: 2.9

ALCOHOL: 13.5%

SRP: \$11



ROBERT MONDAVI PRIVATE SELECTION™

PINOT GRIGIO :: 2015

Our 2015 Pinot Grigio is medium bodied, with a flinty minerality and crisp acidity. It opens with melon, citrus, and pear. Flavors of ripe honeydew, melon, and citrus follow, with an easy entry and subtle, clean, lingering finish. Enjoy our Pinot Grigio with white fish, shellfish, chicken, grilled vegetables, and Muenster cheese. Or simply sip it on its own.

2015 HARVEST

The 2015 growing season followed a mild winter and opened with a cool spring, which contributed to smaller grape clusters and a lighter crop. The summer progressed with nearly ideal conditions and harvest was remarkably smooth, without any major frost events or heat spikes. Across the board, the fruit showed great balance of acidity and sugar, and optimal flavor development. The resulting wines are superb, showing great depth, complexity, varietal intensity, and balance.

VITICULTURE

Most of the grapes for our 2015 Pinot Grigio came from vineyards in the Central Coast American Viticultural Area (AVA), where the cool climate produces Pinot Grigio grapes with great flavor and bright, natural acidity. A small portion of grapes were sourced from the Lodi AVA. Grapes were harvested in September and October 2015.

WINEMAKING

After night and early-morning harvesting, we immediately whole-cluster pressed the grapes to preserve the purity of the juice, which was cold fermented for several weeks in stainless steel tanks to fully capture the bright fruit expression of Pinot Grigio.