



STERLING

VINTNER'S COLLECTION™

2014 PINOT GRIGIO

Sterling Vineyards wines express true varietal character—that set of aromas and flavors a grape variety develops when grown in the terroir that suits it best. Carefully selected winemaking methods highlight each wine's unique personality and guarantee the high quality that distinguishes our reputation. Sterling Vintner's Collection offers hand-crafted, approachable selections sourced from diverse terroirs and priced to be enjoyed every day.

VINTAGE

The 2014 vintage was characterized by a mild winter and early spring. Moderate temperatures throughout the growing season allowed for even ripening and high fruit quality. Most varietals showed nice balance, with slightly lower acidity due to warmer-than-normal night temperatures. The resulting wines show great depth, complexity, varietal intensity and balance.

VINEYARD

Pinot Grigio grows well in a variety of California climates, developing various characteristics based on location. We sourced our fruit from several vineyards along the Central Coast to achieve balanced flavors and aromas. The cooler sites gave us a fresh acidity with ripe citrus and mild tropical fruit characters while the warmer climates provided the round mouthfeel and rich flavors of Granny Smith apple and fresh peach.

WINEMAKING

Our Pinot Grigio has an expressive fruit profile and supple mouthfeel. To achieve this, we began by harvesting the fruit during the cool hours of the day. At the winery, the grapes were sent directly to press, quickly separating the juice from the skins to extract the most flavor and avoid any influence of color or tannins. We used a cool fermentation for a majority of the wine to preserve the high aromatics and vibrant flavors. A small percentage was fermented in neutral barrels to add richness and balance.

TASTING NOTES

Our 2014 Pinot Grigio has a crisp, refreshing profile perfect for warm, summer days and simple pleasures. Granny Smith apples are matched by sweet, white peaches and accents of Meyer lemon. The supple, round mid-palate anchors the vibrant flavors, lending texture and weight to the lofty fruit. With a fresh, mouthwatering finish, the wine works extremely well with food. Served chilled, it is a perfect complement to seafood or grilled chicken salads.



SOURCING:

88% Central Coast
12% Lodi

VARIETAL COMPOSITION:

92% Pinot Grigio
3% Riesling
2% Chardonnay
3% Chenin Blanc

VINIFICATION:

95% stainless steel
5% neutral barrels

ANALYSIS:

Alc: 13.4%
TA: 5.4 g/L
pH: 3.24

