



TECHNICAL

APPELLATION:

Central Coast, California

BLEND COMPOSITION:

84% Pinot Gris, 14% French Colombard, 2% Gewürztraminer

BARREL COMPOSITION:

Stainless steel

WINE CHEMISTRY:

TA: 5.2 g/L

pH: 3.34

ALC: 13% by volume

INCOMING BRIX: 23°–24.5°



2015 PINOT GRIGIO *Central Coast • California*

Callie Collection pays tribute to the beautiful California Central Coast where the grapes for our wine are sourced. It's crafted for moments that stop time. Like when inside jokes need no explaining. When every story ends in laughter. When there's no need to act your age. When the wine is pouring, and only then, time stops.

IN THE VINEYARD

A mild winter followed by a cool spring brought smaller grape clusters and a lighter crop to the 2015 growing season. The summer progressed with nearly ideal conditions and harvest was remarkably smooth without any major frost events or heat spikes. The fruit produced showed great balance of acidity, sugar, and optimal flavor development. Our wines are balanced and easy to drink with beautiful aromas and fresh flavors.

WINEMAKING

Harvest occurred during the cool nights and early mornings of September and October. Our grapes were fully destemmed before undergoing fermentation in stainless steel. Meticulously crafted primarily from Pinot Gris with a small amount Gewürztraminer to make the bright, ripe fruit flavors of our Pinot Grigio bloom.

IN THE GLASS

Light straw in color, our 2015 Central Coast Pinot Grigio brings a bouquet of melon, citrus pear, and flinty mineral notes. With honeydew, ripe melon, mineral, and citrus flavors, this medium-bodied wine has a subtle, clean finish.

ENJOY WITH

Callie Pinot Grigio pairs perfectly with firm cheeses, seafood, and fresh pastas.