



**Harvested** Aug 14, 2017

**pH** 3.48

**Bottled** March 7, 2018

**Alcohol** 12.5% ABV

**Cases** 238

**MSRP** \$18

2017

# Pinot Grigio

CLARKSBURG

VINO NOCETO



Among the pioneers who introduced Sangiovese to the New World, the Gullett family is renowned for making “California’s Best Sangiovese.” In 1985, they set out with the singular goal of making Vino Noceto California’s premiere Sangiovese producer. From just three producing acres and 110 cases in their inaugural 1990 vintage, they now farm over 25 acres and produce 10,000 cases per year, including ten different Sangioveses, a frizzante Moscato, an old vine Zinfandel, Barbera, and Pinot Grigio.

## VINEYARDS

100% Pinot Grigio from the Sloughhouse AVA, Lodi region near the Sacramento River Delta. This proximity to the delta brings temperate weather for Northern California, moderated by wind and fog from the San Francisco Bay. These ideal Pinot Grigio growing conditions lend toward a crisp, fruity wine with light floral and citrus aromas.

## WINEMAKING

Gently crushed and pressed into stainless steel tank. Cool fermented at 65°-70° Fahrenheit for 10 days to preserve the fresh fruit qualities of the varietal. Cold and heat stabilized. Aged in stainless steel tanks up to bottling.

## THE WINE

Fruit-packed, easy-drinking, dry, aromatic and crisp. This wine is the perfect complement to fresh crab, shrimp or fish, Asian and Indian cuisine, and all types of spicy dishes. It is also a great pre-dinner sipper.

WINEMAKER: Rusty Folena