

# 2022 PINOT GRIGIO

## North Fork of Long Island

## **Wine Specs**

Blend: 88% Pinot Grigio and 12%

Sauvignon Blanc

Bottling Date: 3/8/23

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 5.98 g/L

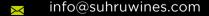
pH: 3.04

Residual Sugar: Og

Alcohol: 12.1%

# **Awards & Ratings**

★ Silver medal, 23rd Annual Finger Lakes International Wine & Spirits Competition



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### **Tasting Notes**

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• This refreshing sipper is crisp and dry. It's delicate fruit aromas and bright acidity make it a beautiful compliment to the local seafood native to the North Fork of Long Island. Pale straw color with delicate fruit nose. Fuji apple and ripe pear with a hint of white peach. The mouthfeel has a rich coating feel on the palate however this rich texture wine still finishes with some mouth cleansing crispness. The soft fruit notes and refreshing acidity offers a diverse range of food compliments including shellfish, salads, chicken, fish, cheese, and more.

#### · Winemakers Notes

- : The fruit was de-stemmed and crushed
- upon winery arrival to allow for more fruit extraction. The juice was then fermented in Stainless Steel and spent 4 months sur lie post-fermentation. It did not undergo malolactic secondary fermentation and was not barrel aged, resulting in a finished wine that accentuates the vibrant varietal fruit aromas and flavor while retaining a clean, crisp acidity. 305 cases made.