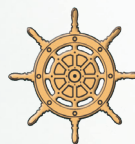


COASTAL ESTATES



PINOT GRIGIO California



KEY SELLING POINTS:

- Our Pinot Grigio is a lively summer wine with bright fruit, citrus and light spices.
- Grapes from Lodi and Clarksburg gave us rich varietal flavors in the glass.
- A long, slow fermentation preserved delicate flavors and nuances..

WINEMAKER'S NOTES

Our Coastal Estates Pinot Grigio is the perfect summer refresher, offering a bright, lively combination of white fruits and gentle spices. Ripe pear and honeydew melon lead the profile, followed by subtle hints of stonefruit, orange blossom and exotic spices. The palate has a smooth viscosity that anchors the vibrant fruit, before extending into a long, crisp finish. A touch of Viognier lends distinctive aromatics as well as depth and texture.

VINEYARD SOURCING

When selecting fruit for our Pinot Grigio, we follow our senses, looking for grapes that deliver round, fruit-driven flavors and fragrant aromas. We source the fruit for our Coastal Estates Pinot Grigio from select vineyards throughout California, creating a wine with depth and complexity. Our Coastal Estates wines are dedicated to our deep-rooted love of the coast we call home. It's the sunny afternoons followed by cool ocean breezes and fog rolling in from the Pacific ocean that make our California vineyards so special – and that we hope to harness in each bottle!

WINEMAKING

To harness the inherent flavors and maximize varietal expression, we use gentle winemaking techniques. We begin by harvesting the grapes in the cool hours of morning, followed by gentle press. We then ferment the juice at low temperatures in stainless steel for up to a month. This long fermentation preserves the delicate aromas and flavors and encourages complexity and layers. To boost aromatics and lend depth, we blend in small amounts of Viognier and Malvasia Bianca. The result is a bright, clean and inviting Pinot Grigio.