



LONGORIA 2022 PINOT GRIGIO

HARVEST

The summer of 2022 provided near ideal grape growing conditions, with several months of moderate temperature days preceding harvest. Our Pinot Grigio was the first harvested grapes of the vintage, coming in on August 26, 2022 with an average Brix of 22.3.

WINEMAKING

The grapes were whole-cluster pressed and settled in a tank for 48 hours. The juice was then racked and inoculated for fermentation. After a temperature-controlled fermentation, the wine was racked into stainless-steel drums for aging.

THE WINE

The wine has a lovely pale-straw color. The bouquet hits with a big note of fresh pears supported by orange dreamside and vanilla blossom. On the palate, it shows flavors of coconut, white chocolate with a hint of banana. The wine flashes a nice minerality and a crisp finish provided by the balanced acidity.

FOOD PAIRINGS

Classic: Seared Mahi-Mahi
Vegetarian: Loaded Avocado Toast
Unique: Hawaiian Luau fare

Composition: 100% Pinot Grigio from Clover Creek

Production: 70 cases Cellaring potential: 1-2 yrs
Alc: 13.5% Bottled: March 2023
pH: 3.43 Retail price: \$28
TA: 0.63g/100ml