



LONGORIA

2023 GOLDEN HOUR PINOT GRIGIO

INSPIRATION

Be it on the ski slopes, at the beach, or out on trail, we all love that moment where the light hits just right and everything turns to gold. The world hangs between the energy of the day and the calm of dusk. We felt that our delicious Pinot Grigio was the perfect wine to enjoy your "Golden Hour".

WINEMAKING

An exceptionally cool growing season saw the Pinot Grigio hang for a record length of time. Louis Lucas's Los Alamos Vineyard, yielded a flavorful and clean lot. Whole-cluster pressed then racked and after fermentation, the wine was racked to stainless steel tanks to age for 4 months. It was then lightly fined and filtered.

THE WINE

The wine has a lovely pale-straw color. The bouquet is of peaches, white chocolate, and chamomile flowers. The palate is more peaches, honeydew, with a coconut finish. There is a richness to the wine that balances its tropical fruit notes, making it versatile as a cocktail hour or a food wine.

FOOD PAIRINGS

Classic: Après Cheese Board & Seared Scallops
Vegetarian: Couscous Salad
Unique: Loubia (Moroccan Stewed White Beans)

Composition: 100% Pinot Grigio

Production: 177 cases Cellaring potential: 1-2 years
Alc: 14.2% Bottled: February 2024
pH: 3.39 Retail price: \$28.00
TA: 0.57g/100ml