



ELEVATION TEN

2016 Pinot Grigio Clarksburg



TASTING NOTES

Our 2016 Pinot Grigio is bright and clean with citrus peel, grapefruit, mineral and jasmine aromas. The mouth-feel is generous and lively with a smooth mid-palate, fresh acidity and flavors of lemon meringue, kumquat and pineapple

WINE MAKERS NOTES

Our California climate and rich terroir produce a broader, riper Pinot Grigio than its Italian cousins, particularly evident on the palate, where the acidity is balanced by a silky texture and complex fruit flavors. This classic Italian varietal is native to the Alpine foothills of the Veneto and Friuli regions of North-Eastern Italy, where it makes crisp, minerally and aromatic wines. It has found a happy home in the alluvial soils, warm days and cool evening breezes of the Clarksburg AVA and has been vinified in accordance with classic Italian techniques; slow-fermented and aged in stainless steel.

Beautifully balanced and ready to drink now, it can be enjoyed as an aperitif or paired with Tomales Bay Oysters, seared scallops with Tarragon butter or chicken Alfredo pasta.

DETAILS

Appellation | Clarksburg

Varietals | 100% Pinot Grigio

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Exposure | Flat

Trellis | VSP

Soil | Well-drained, clay-loam

Pressing Technique | Whole cluster

Fermentation Containers | Stainless steel

Fermentation Process | Cold and slow fermentation

Yeast | EC 1118

Aged | 5 months in stainless steel

Residual Sugar | Dry

Vineyard | Scribner Vineyards