

Saint Gregory



2016 Pinot Gris

MENDOCINO COUNTY

SAINT GREGORY Monte Valpe Enotria graziano

Background: This rust-gray tinted skinned grape, enjoyed for centuries, is said to be a mutation of the Pinot Noir grape. However, it seems unsure whether it is a red or white wine grape, hence, *gris*, meaning gray. Saint Gregory is the oldest producer of Pinot Gris in California.

Vineyards: The Pinot Gris grapes come from our Nube Bianco Vineyard (100% of the blend) in the eastside of Potter Valley at the headwaters of the Russian River at 1000 ft. elevation.

Winemaking: We harvested the grapes at an average 23.5 degrees brix on September 12th 2016. The grapes were crushed, pressed, cold settled and then racked into 4 to 5 year old French Burgundy oak barrels. All of the lots were 100% barrel-fermented and “sur-lie” aged for five months without malo-lactic fermentation. This wine was bottled on September 14th 2017.

Winemaker Comments: This blend has produced a rich, floral wine with aromas of tropical fruits, cantaloupe melon, and multi-colored Jonathan apple with a hint of wet stone. A lively mouthful of spicy apple and stony minerality is balanced by crisp acidity throughout the finish.

Food Pairing: Excellent as an appetitivo or serve with seared scallops with Beurre blanc sauce, grilled swordfish or chicken picata.



Specifications:

Blend: 100% Pinot Gris

Cases Produced: 126

Alcohol: 13.9%

Total Acidity: .83

PH: 2.96

Residual Sugar: 0.3% (dry)

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