



PINOT GRIGIO

VIRGINIA, 2004

- Vintage report:** An excellent vintage which began cool and moist, promoting lush vegetation, with ideal ripening conditions arriving mid-August in the form of abundant sunshine and freshening breezes, maximised by aggressive leaf-pulling and other canopy management. Almost all of our grapes, across the spectrum, achieved ripening and concentration recalling 2001 and 1997.
- Grape varieties:** 100% Pinot Grigio.
- Vineyard:** Lucy, Hess, Main, and Goodlow Mountain vineyards. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is cordon and guyot and the average production is 8 pounds/vine.
- Harvest:** Conducted by hand the fourth week of August.
- Vinification:** Fermented in stainless steel for 10 days at 55° F. Bottled in March 2005, after 6 months of stainless steel aging on the lees.
- Production:** 6,000 cases.
- Analysis:** 12.5% Alcohol.
0.4% Residual Sugar.
0.71 Total Acidity .
- Tasting notes:** Romantic and youthful-spirited, made in a true Italian style of winemaking. Extremely flavorful, with apple, pear and a touch of pineapple. Dry and well balanced with a glowing and poignant finish.
- Food Pairing:** Shaved fennel salad with parmesan and olive oil ~ Gnocchi with grouper, green olives and light tomato sauce ~ Steamed mussels with saffron, white wine and fresh tomatoes.