

NOBLE VINES

152

2024 PINOT GRIGIO

Our vine stocks are called “noble” because they’ve proven their quality over centuries. Today, these superior stocks are identified by number and represented on our bottles, symbolizing our ongoing commitment to pour good into every occasion.

THE STORY

Pinot Grigio’s roots date back to the Middle Ages in Burgundy. Also known as Pinot Gris, Pinot Grigio vine clone selection 152 originated in Alsace, France. Pinot Grigio from Alsace boasts distinct tropical fruit character and pronounced floral aromas and is known for its weight and long finish, similar to the Pinot Grigio grown in our premier California vineyards.

WINEMAKING

2024 yielded spectacular quality, with a mild growing season throughout the North Coast and Central Valley. The grapes for this blend were harvested in late September/early October to capture fresh flavors and bright acidity that is appropriate for this wine style.

Grapes were picked at optimal aromatic and flavor ripeness while maintaining reasonable Brix and acidity levels. Fermentation was carried out in 100% stainless steel tanks at cool temperatures.

TASTING NOTES

The 2024 vintage of our 152 Pinot Grigio is a medium bodied wine that showcases vibrant aromas and flavors of cantaloupe, lime, and lemon meringue pie. It’s refreshing acidity is balanced with a slightly sweet mid-palate and a clean, minerally finish. Serve chilled with fresh salads, pasta, seafood or chicken.



TECHNICAL DATA

Appellation: California
Alcohol: 13.0%
Total Acid: 0.55 g/100ml
Final pH: 3.49