

2025 MADDALENA MONTEREY PINOT GRIGIO



Region/Vintage Notes

Our 2025 Maddalena Pinot Grigio showcases the purity of estate-grown fruit from the renowned Rancho Soledad Vineyard in Monterey. A cool spring and mild summer created a slow, even ripening period and a later-than-normal harvest start. Early season moisture, combined with classic Monterey fog and marine influence, helped preserve bright natural acidity and delicate aromatics in the white grapes. The vineyard's sandy loam soils, derived from decomposed granite, contribute subtle minerality, resulting in a fresh, balanced Pinot Grigio with lively acidity and clear, vibrant fruit expression.

Winemaker /Tasting Notes

Fermented entirely in stainless steel to preserve freshness and varietal purity, this wine highlights the bright character of Monterey's coastal vineyards. Aromas of zesty citrus and ripe pear are lifted by delicate floral notes. On the palate, fresh pear and citrus flavors are layered with subtle hints of white pepper and honeysuckle, adding nuance and complexity. Crisp acidity carries through to a clean, refreshing finish, creating a lively and well-balanced Pinot Grigio with elegant texture and lasting appeal.

Sustainability

Sustainability is our top priority. Our Paso Robles and Monterey vineyards are certified sustainable by CSWA. At our certified sustainable Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional uses.



Technical Information

Appellation
Monterey

AVA
Monterey

Fermentation
100% Stainless Steel

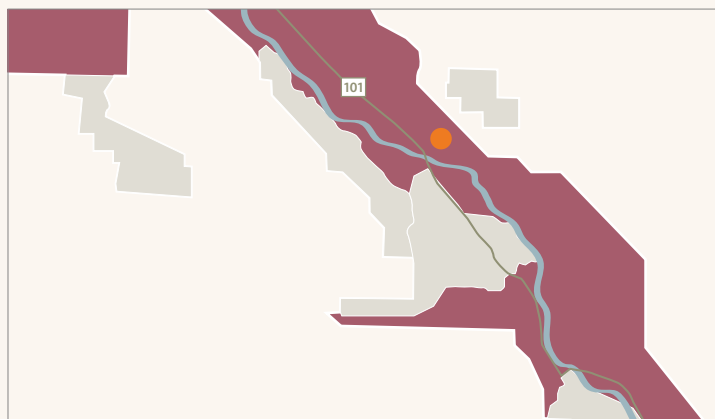
Varietal Breakdown
100% Pinot Grigio

Vineyards
Rancho Soledad ●

Alcohol
13.1%

pH
3.4

MONTEREY AVA | SUB-APPELLATIONS



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For more information, please contact
your local sales representative