



Palate Notes: This dry Pinot Grigio enters with Lemon Curd, Apricots and Pippin Apple followed by Peaches and Pink Jasmine. Crisp and clean, this wine finishes with notes of Papaya and beautiful minerality.

Serving Suggestions: Pair with Salads, Ceviche, Oysters, Sushi, freshly steamed Crab and Lobster or grilled Fish with Lemon.

Optimal Temperature: 38°–42° F

2017 Di Bruno- Pinot Grigio Santa Barbara County

WINEMAKING NOTES

Fermented and aged entirely in Stainless Steel; this wine did not undergo Malo-Lactic (secondary) fermentation; allowing this Pinot Grigio, to retain its bright fruity aromatics and crisp acidity.

VARIETAL: 100% Pinot Grigio

APPELLATION: Santa Barbara County

BARREL AGING: Stainless Steel

ALCOHOL: 13.2%

TA: 7.12g/L

PH: 3.16