



## 2012 PINOT GRIGIO

Appellation:	Oakville, Napa Valley
Varietals:	100% Pinot Grigio
Harvested:	September 6th and September 20th, 2012
Ageing and Cooperage:	Six months in neutral oak
Alcohol:	14.3%
Bottled:	March 20, 2013
Released:	July 2014
Cases Produced:	355 cases

This prime Oakville Napa Valley fruit comes from our four rows planted in 1995 on Teleki 5c with a quad-training system right outside the door of the winery and from our neighbor's, the Garvey's vineyard, located just down the road. We enjoy a tradition of picking our Pinot Grigio ourselves as a "Team Venge" each year on a warm fall morning.

### HARVEST:

We hand harvested 5.85 tons on September 6th and September 20th, 2012.

Sugar: 23.4 Brix  
Acidity: 0.74 g/100ml  
pH: 3.52

### FERMENTATION AND AGEING:

After whole cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with VL1 yeast. Fermentation ensued and remained temperature controlled for approximately three weeks at 50 degrees until Brix reading dropped to 1.5 degrees. At this point, the fermenting wine was transferred to three and four year-old French 60 gallon oak barrels for fermentation where it remained on the lees and stirred every two weeks while it aged for six months. The wine did not go through malo-lactic conversion.

### CHARACTERISTICS:

The subtle and exotic nose displays almonds, Meyer lemon peel and fresh ginger. The taste shows bright crisp acid with a vibrant profile of citrus, green apple and quince. A long steely, textured finish lingers on the palate. This wine will pair well with *bors d'oeuvres*, full bodied seafood dishes, or simply on its own. Always serve chilled.