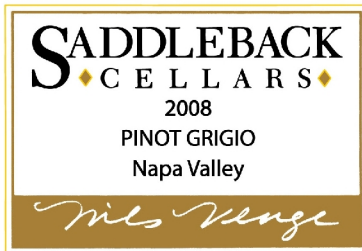




2008 PINOT GRIGIO



PRODUCED AND BOTTLED BY VENGE VINEYARDS
OAKVILLE, CA - ALC 14.5% BY VOL - CONTAINS SULFITES

Appellation:	Oakville, Napa Valley
Varietals:	100% Pinot Grigio
Ageing and Cooperage:	Five months in neutral oak
Alcohol:	14.5%
Bottled:	March 10th, 2009
Released:	July 1st, 2009
Cases Produced:	532 cases
Retail Price:	\$24.00

This prime Oakville 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 8.42 tons of Pinot Grigio on September 5th, 2008.

Sugar: 23.6 Brix
Acidity: 0.70 g/100ml
pH: 3.34 units

FERMENTATION AND AGEING:

After whole cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with Premier Cuvee yeast. Fermentation ensued and remained temperature controlled for approximately two weeks at 52 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 five 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.



Milo Venge



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