



## **Napa Valley Pinot Gris**

**Vintage 2010 – *our first flight***

This white-wine-producing relative of Pinot Noir is enjoying a wave of popularity, perhaps greater than it has ever known, with a dramatic increase in plantings in Napa since the late 1990s. It is rarely known by its true French name Pinot Gris, but garnered its reputation as Pinot Grigio in Italy.

### **Winemaker Notes**

These grapes are grown on the sustainably farmed Nord Family property located in the cooler climate of Southern Napa. Pinot Gris is typically admired for its weight and relatively low acidity. Winemaker, Geoff Gorsuch employed a cold fermentation process, which also assisted in producing a dry wine with nice acidic balance.

- **Flavor profile: Stone fruit, crisp pear, red apple, grapefruit and pineapple with a clean, crisp finish**
- **2010 Vintage: A roller-coaster of a growing season requiring great patience, but yielding low quantities of outstanding fruit quality**
- **Drink now and through: 2013**

### **Food Suggestions**

This is a versatile wine, so enjoy it with everything from seafood, fish, and pasta with white wine sauce. From Colleen's recipe collection we recommend **Spaghetti and White Clam Sauce**.

### **Technical Notes**

- Total Cases: 390
- Appellation: Napa Valley
- Component: 100% Pinot Gris
- Alcohol: 14.2%
- Stainless Fermented: 100%
- Harvest Date: October 14, 2010
- Bottling Date: February 23, 2011

