



RP

2018 PINOT GRIGIO COLUMBIA VALLEY

AVAs: Ancient Lakes of the Columbia Valley

VINEYARDS: Ancient Lakes Vineyard

WINEMAKING NOTES: Harvested at night by machine, delivered to the winery in the early morning hours and immediately pressed off. Cold settled for 48 hours, then racked and warmed to inoculation temperature. Inoculated with yeast and fermented at 55°F. Final blend is result of blending two different Pinot Grigio lots.

TASTING NOTES

AROMA: Floral notes, lemon juice, wet stone, and some citrus.

FLAVOR: A little rounder on the mid-palate, but leans to the crisper side of the spectrum coming from Ancient Lakes AVA.

VARIETAL(S): 100% Pinot Grigio

DATE OF HARVEST: September 2018

BOTTLED: May 1, 2019

ALCOHOL: 12.5% **TA(gal/L):** 6.6 **pH:** 3.29 **RS:** .17%

AGING: Aged three months in stainless steel tanks.