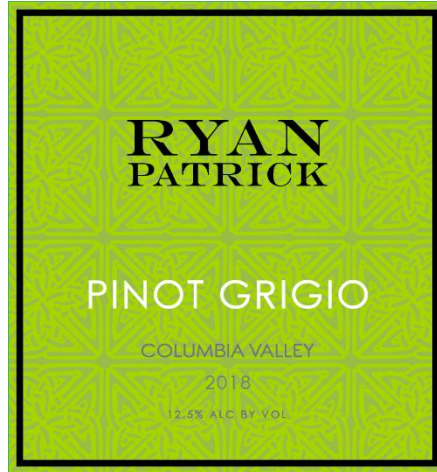


RYAN PATRICK

2018 Pinot Grigio



AVA: Ancient Lakes of the Columbia Valley **VINEYARD:** 100% 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 a result of blending 2 different PG lots.

TASTING NOTES

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

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

VARIETAL(S): 100% Pinot Grigio

DATE OF HARVEST: September 2018 **BOTTLED:** May 1, 2018

ALCOHOL: 12.5%

TA: 6.6 g/L

pH: 3.29

RS: .17

AGING: 100% stainless steel