



PINOT GRIGIO

2015 Columbia Valley AVA, Washington

Talon Winery **PINOT GRIGIO** is pleasant and easy drinking. Dry yet quite fruity with hints of mango, citrus and star fruit. Serve chilled, it is refreshing by itself or with lighter food such as seafood, salads, poultry, pasta with alfredo sauce, or appetizers.

BLEND/COMPOSITION

100% Pinot Gris

FERMENTATION/AGING

No malolactic fermentation
Un-oaked, no barrel aging

WINEMAKER'S NOTES

Pinot Grigio is the Italian version of Pinot Gris in France. Our Pinot Grigio is well rounded and very drinkable. Our style of wine making when it comes to Pinot Grigio is very straight forward, allowing the fruit to speak for itself. Our fermentation was quick and clean, starting out at 25 brix, finishing out off dry and light bodied. Talon Pinot Grigio was fermented and stainless steel aged for just 9 months, making for a lovely young white wine.

TECHNICAL DATA

Titrateable Acidity at Bottling	6.1g/L
pH at Bottling	3.36
Residual Sugar	1.5%
Alcohol	13%