

HAYES VALLEY



2022 HAYES VALLEY PINOT GRIGIO

Pinot Grigio is a noble variety with origins in Alsace, France. As a deviation of Pinot Noir, the Pinot Grigio grape has pinkish-grey skin and yields a clean, easy-drinking wine with aromas of citrus, apple and ripe stone fruits. The Hayes Valley Pinot Grigio is modeled after a more traditional California style with crisp acidity, a lower alcohol content and a soft and smooth mouth feel.

HARVEST NOTES

The 2022 growing season was another unique season from start to finish throughout California. With most of the state still in a severe drought situation, bud break started early due to extremely dry soils throughout California's vineyards. Luckily, it was a very mild spring and there were very few reported cases of frost. Mild temperatures stayed right through and into the Summer. The Summer was mild to cool compared to historical averages and there were no major heat events or spikes. Having the mild temperatures allowed for a prolonged growing season and optimal ripening temperatures right into the Fall. The Harvest for much of the state began 1 week to 10 days earlier than the previous 3 seasons due to the vines being subjected to absolute perfect ripening weather. By the time any late October rain event came, they were welcomed as a natural dose of water after harvest as many vineyards had already harvested roughly 95% of their grapes. Another premium growing season with outstanding quality marking 5 straight years of above average wine quality in the cellar.

WINEMAKING NOTES

The Hayes Valley Pinot Grigio is whole cluster pressed to tank where it undergoes a 48-hour cold settle at 45 degrees F. Post settling it is racked to Stainless Steel tank where it is inoculated, and fermentation begins. The wine is fermented at a cold 50 degrees F for 21-30 days to preserve any natural esters, aromas and flavor compounds that would volatilize at a higher temperature. The wine is then aged in 100% stainless steel for 3-6 months, where the bright fruit and citrus aromas come together with subtle hints of green apple and ripe peach to give balance and life to this elegant and crisp Pinot Grigio.

TASTING NOTES

Color: Pale Rose Water

Aroma: Citrus, Lemon Zest, Grapefruit

Structure: Soft, Moderate Acidity, Thin Finish

Flavors: Crisp Gala Apples, Ripe Peach, Limeade

Pairings: Fish Tacos, Baked Brie with Peach Preserves, Vegetarian Risotto

TECHNICAL INFORMATION

Blend: 100% Pinot Grigio

Aged: 3 months in 100% Stainless Steel

Harvest date: Sept. 1 – Sept. 3

Average Brix at Harvest: 22.5

pH: 3.44

TA: 0.72

Alcohol: 12.4%

