



white truck®

2009 california pinot grigio

Winemaker's Comments

"Fresh bright citrus with juicy peach and sweet subtle floral flavors will jump-start your taste buds. This is a great, refreshing wine that pairs well with many foods and stands on its own with its lively, crisp flavor."

John Allbaugh, Winemaker

Vineyards

This sunlit Pinot Grigio is made from grapes that are found throughout California. The grapes come from California's Central Coast and Northern Interior. The Central Coast grapes were grown in rich soil, with cooling gentle breezes that enable the grape to hold the acid and cultivate a lovely citrus character. The Northern Interior grapes come from very deep, well-drained soils that also allow the fruit to retain acid.

Vintage

The 2009 growing season was fairly consistent with early rain and hot temperatures late in the year. This growing climate allowed the fruit to ripen slowly and have above average quality. The end result was fruit with intense flavors and a harvest that could only be described as optimal.

Fermentation & Aging

The grapes were selectively picked and delivered to our crush bed and then went directly to the tank press. The juice was gently extracted from the grapes to maximize the fresh fruit and avoid harshness. The juice settled for 48 hours. Then the low solid juice was racked to a fermenting tank where a pure strain of wine yeast was added. Fermentation took place at 55 degrees to accentuate the bright fruit character of the wine. This wine saw no oak or malolactic fermentation to retain the fresh fruit character.

Technical Data

Blend:	100% Pinot Grigio
Alcohol:	12.6%
Acidity:	0.58 g/L
pH:	3.37
Released	May 2010
Production:	6,000
UPC:	098652900052
SRP:	\$11.99



Cruise into great taste!