



Campus Oaks

Collegeville, California

PINOT GRIGIO

2009, California



Awards:

“Sips n Tips”

A perfect aperitivo/cocktail wine, Pinot Grigio's crispness primes the palate for food. It pairs well with all seafood, whether raw, lightly sauteed, grilled or lightly sauced with cream or butter. Avoid the acid clashes with citrus fruit and tomatoes.

Tasting notes:

Our 2009 Pinot Grigio boasts a bright clean citrus, pear nose.

The taste reveals more lemon-lime flavors, a touch of mineral, in a smooth and yet vibrant dry finish.

Our Pinot Gris/Grigio is the perfect warm summer wine.

Blend composition:

79.278% Pinot grigio, 14.961% Sauvignon Blanc,
4.822% Viognier, 0.941% Chardonnay
94.239% 2009, 5.761% 2008
80.218% California, 19.782% Lodi

Technical specs:

Alcohol: 12.67% vol
TA: 6.45
pH: 3.10
R.S.: 0.22%