



# Monte Volpe



## 2003 PINOT GRIGIO

MENDOCINO

**Background:** Pinot Grigio is quickly becoming one of the most popular white grape varieties in the world. This rust-gray tinted skinned grape, enjoyed for centuries, is said to be a mutation of the Pinot Noir grape. However, it seems unsure whether it is a red or white wine grape, hence, *girgio*, meaning gray.

**Vineyards:** Two distinct Pinot Gris vineyards contribute to this blend - the Lolonis Vineyard located in the benchlands of eastern Redwood Valley comprises 70% and the Romani Vineyard located in the heart of the Anderson Valley accounts for 25% of the blend. The wine was further enhanced with the addition 5% Tocai Friulano which added spice & fruit and addition richness to this wine.

**Winemaking:** We hand-harvested the grapes at an average 23.2 degrees brix on September 12th and 13th, 2003. The grapes were crushed, pressed, cold settled and then racked into French oak barrels of which 5% were new. All of the lots were 100% barrel-fermented and “sur-lie” aged for 8 months with no malolactic fermentation.

**Winemaker Comments:** This blend has produced a rich, floral wine with aromas of honeydew melon, ripe pear and apple. A lively mouthful of grapefruit, spicy pear and almonds are balanced by crisp acidity with appealing flavors bouncing throughout the finish.

**Food Pairing:** *Excellent as an appetivo or serve with roasted game hens, pasta alfredo, scallops, grilled sea bass and chicken cacciatore.*

### Specifications:

<b>Blend:</b>	<b>95% Pinot Gris, 5% Tocai Friulano</b>
<b>Cases Produced:</b>	941
<b>Alcohol:</b>	14.5%
<b>Total Acidity:</b>	.82
<b>pH:</b>	3.06
<b>Residual Sugar:</b>	0.4%