



THORN HILL

VINEYARDS

2017, Pinot Grigio, Lake County

VINEYARDS

The grapes for our 2017 Pinot Grigio come from the High Valley AVA which is known for its gravelly, sandy loams and 1800 feet elevation. Our Pinot Grigio clones are certified Alsatian, making them authentic in their varietal expression.

WINEMAKING

The grapes were hand-harvested before day break, so they arrived to the winery cold and were processed using minimal handling. After a gentle whole-cluster pressing, the Pinot Grigio juice was fermented in a combination of stainless steel barrels and seasoned oak barrels, The wine was then aged for 12 months sur lie with battonage (lees stirring) to create additional body, texture and viscosity in the wine.

TASTING NOTES

The 2017 Pinot Grigio delights with aromas of pineapple, honeysuckle and peach and enraptures with lively flavors of citrus, pear and melon. The mid-palate has a vivid minerality and vibrant acidity with a refreshing citrus finish.

TECHNICAL NOTES

Grape Variety: 100% Pinot Grigio
Harvest Dates: Early September
Vineyards: High Valley AVA, Lake County
Brix: 24 Brix
Acidity: 6.6g/100 L
PH: 3.3
Bottled: Unfined and unfiltered

Please visit our website at www.thornhillvineyards.com