



# GEYSER PEAK WINERY

## 2009 PINOT GRIGIO *California*



*In 2008 we experimented with sourcing and selecting our first grapes for a future Geysler Peak Pinot Grigio. Having tasted many different wines and styles we embarked upon crafting a wine based on the hugely successful production techniques we use for our Sauvignon Blanc. From the knowledge we gained from this experience we are now thrilled to release our first Pinot Grigio, the 2009 vintage.*

**Wine Description:** This is a bright, zesty wine made in what is quickly becoming a classic California Pinot Grigio style. The nose shows notes of lemon, lemon zest, citrus blossom, and a hint of spice. The palate is crisp and bright with citrus flavors and elegant minerality. Wonderful on its own as an aperitif, this wine also pairs beautifully with fresh oysters on the half shell, as well as salads, light fish and chicken dishes.

**Winemaker Notes:** This Pinot Grigio was hand-picked in the early morning hours from carefully selected California coastal vineyard sites, and upon arrival at the winery, was gently whole cluster pressed, cold settled for two days and then cool fermented with aromatic yeast strains. Our goal was to craft a wine with a classic Pinot Grigio style but with a distinct California twist. After extensive bench trials and tastings we decided on a blend that was enhanced by the addition of small amounts of Sauvignon Blanc and Gewürztraminer along with a touch of Viognier. The resulting wine received no malolactic fermentation or oak treatment.  
– *Mick Schroeter*

### APPELLATION

CALIFORNIA

### GRAPE VARIETY

86% PINOT GRIGIO  
9% SAUVIGNON  
BLANC  
4% GEWÜRZTRAMINER  
1% VIOGNIER

### STORAGE/TYPE

STAINLESS STEEL

### BOTTLING INFORMATION

CASES PRODUCED:  
13,000

BOTTLING:  
NOVEMBER 2009

RELEASED:  
DECEMBER 2009

SUGGESTED  
RETAIL PRICE  
\$12

### ANALYSIS

ALCOHOL – 13.0%  
pH – 3.45  
T.A – 6.6  
R.S. – 2.8 g/L