



2014 VINO PINOT GRIGIO

Mineral driven. Yes. Terroir running through the entire wine. Aromas of fresh cut hay, tangerine, orange blossom, honeysuckle. Echoes again on the long-satisfying finish.

BLEND

100% Pinot Grigio

APPELLATION

Ancient Lakes

PRODUCTION

Whole Cluster Pressed

Yeast: Native

No Malolactic Fermentation

4 Months Barrel Aged on Lees

WINE ANALYSIS

6.2 g/L Titratable Acidity

3.41 pH

12.0% Alcohol

UPC

184745002007

VINEYARD

The vineyards we work with are farmed using the most up to date sustainable practices.

Evergreen: Planted in 1998 by Jerry Milbrandt, the vineyard rows lie along a stretch of steep cliffs above the Columbia River, in one of the state's newest AVA's The Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel silt, and calcite deposited during ice age floods. As with all of Milbrandt's vineyards, Evergreen is farmed using sustainable practices. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

VINTAGE

2014 started out uneven, but eventually turned out to be one of the more beautiful years. Like the proverbial ugly duckling, it became a swan. As the season progressed, the nights got cooler and the days got longer and everything evened out, making for beautiful fruit. As usual, we were happy to be in the cooler and more unique sites in the states for this vintage.



SIXTO



WINES OF
SUBSTANCE

SECCO
ITALIAN BUBBLES

