

Marc Cellars

PINOT GRIGIO

CALIFORNIA

2015

Vintage

The 2015 California harvest was a stellar vintage according to growers across the state. This year's vintage was definitely a lighter crop compared to last year. Spite wildfires during harvest in some regions and a fourth year drought, quality is high across the board. The region was hit with a mild winter causing some early budding, followed by a cool spring contributing to smaller grape clusters and variable crop size. A hallmark of the vintage is the small berry size which led to outstanding concentration. White varietals show bright aromatics, juicy fruit flavors and excellent acidic structure.

Winemaking

After harvest, the grapes were gently pressed and fermented approximately a week at cool temperatures in stainless steel to preserve the grape's delicate fruit flavors. A touch of Chardonnay adds creaminess, citrus notes and complexity, while a dash of Muscat accentuates the wine's floral, fruity tones.

Winery Notes

Refreshing green apple and pear flavors with a hint of lemon and honeysuckle unfolds on the palate.

Food Pairing

This Pinot Grigio pairs well with a lovely cheese platter ranging from Gruyere to Muenster, fresh vegetables, grilled scallops and herbed roasted chicken.

Technical Information

Appellation: California

Varietal Composition: 88% Pinot Grigio, 10% Chardonnay,
2% Muscat of Alexandria

Total Acid: .53 g/100ml

pH: 3.30

Alcohol: 13.0%



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