



# 2023 Pinot Grigio

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**Alcohol label %:** 12.0 | **pH:** 3.35 | **Acidity (TA):** 6.35 | **Residual Sugar (g/L):** 3.0

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## Growing Conditions

Pinot Grigio grows exceptionally well on our Matheson Farm and Kulpa Farms - about 20 miles apart on the Leelanau Peninsula. Sandy soils push the vines creating a mature fruit that ripens in early to mid-October each year.

## Harvest

Hand harvested

## Nose

Mike Dunne "No thin Pinot Grigio. Must be the challenge of growing vitis vinifera grapes in such a fiercely cold climate that accounts for a Pinot Grigio of unusual spine, weight and fortitude, all without sacrificing the grape's fruity magic. The result is a buoyant, lemony, and rarely layered Pinot Grigio with the poise to accompany a range of foods from the simple delight of raw oysters to complicated crab cakes with red-pepper remoulade."

## Palate

Peppy acidity

## Food Pairing

Seafood, even rich white sauces that are a perfect match for the peppy acidity.

