



BOATHOUSE

VINEYARDS

2021 Pinot Grigio

Alcohol label %: 11.5 | pH: 3.26 | Residual Sugar (g/L): 2.5



Growing Conditions

Just the right acidity and fruit flavors we desire for our cool-climate wines. Great wine from this year.

Harvest

October 1, 2021

Bottling

May 31, 2022

Nose

The 2021 vintage is one of our best Great citrus aromas.

Palate

A dry wine more reminiscent of the Alpine Valley region of Italy. Hints of grapefruit. Nice lingering finish.

Peach and pineapple flavors with a touch of pear at the end. Nice fruity finish.

Food Pairing

Pinot Grigio is great with lighter fish dishes such as perch, whitefish and rainbow trout and excellent with fruit and light pasta dishes. Was wonderful with a recent pairing with Pasta, Garlic, Parmesan and Shrimp in cream sauce. We've also paired this wine with a 4 cheese-filled Tortellini with Pesto Sauce – fabulous. Cheese plates with Genoa Salami and cheese truffle.