



2022 Pinot Blanc

Harvest Dates: October 21st - 22nd, 2022 | **Alcohol label %:** 12.8 | **pH:** 3.25 |
Acidity (TA): 7.95 | **Residual Sugar (g/L):** 4.0

Growing Conditions

This wine was made from the first full crop off our 2 highest elevation sites.

Winemaking

Both the varieties used in this wine were fermented together in two tanks with 2 different yeasts.

Aging

Stainless steel

Nose

Aromatics of pear and lime zest.

Food Pairing

Wines of this variety pair perfectly with roast chicken, salad, and other light meats. Mild cheeses, seafood, pasta, and creamy or acidic sauces are also excellent choices.

