



Pinot Gris

A light, crisp, somewhat fruity wine with a distinct aroma, ideally suited to complement seafood and other light-to-moderately flavored main dishes.

Pinot gris literally means the grey, as opposed to the black or white pinot, the latter two grapes being the Pinot noir and Pinot blanc varieties, respectively. In the U.S., Pinot gris is generally sold under its Italian name, Pinot grigio. Although today Pinot gris is grown in most of the world's major wine-producing areas, it originated in the Burgundy region of France as a "sport" (a spontaneous mutation) of the more deeply pigmented and much older Pinot noir. Its wine varies greatly in acidity, flavor, and aroma, depending on geographic origin and the wine maker's choice of style, which determines whether a vintage is oak-exposed and/or subjected to secondary or "malolactic" fermentation (a process that amounts to a bacterially mediated conversion of the common fruit constitute malic to more subtle tasting lactic acid) and more. Our vintages have tended to be crisp and dry with overtones of stone fruits and spices.