

## **McKenzie-Mueller Vineyards and Winery**

### **2003 Los Carneros Pinot Grigio**

Harvest Date: September 16-19, 2003

Brix: 24

TA: .55g/100ml (post-fermentation)

pH 3.32 (post-fermentation)

Alcohol 14.4%

Cooperage: Stainless steel barrels and tanks

Yeast: *Saccharomyces Bayanus*

AVA: Los Carneros, Napa Valley

Filtration: None

Bottling Date: July 22, 2004

570 cases produced

100% Estate grown, produced, and bottled

This wine is a summer fruit basket of aromas! White nectarine, passion fruit, honeydew melon and lavender dance in your mouth. Hints of mineral opening lead to a smooth lingering finish. While this wine is enjoyable year round, it's particularly refreshing on warm spring days and hot summer nights.

The 2003 Pinot Grigio was harvested over a four day period in September with an average brix of 24. The wine was fermented in a combination of stainless steel tanks and barrels with *Saccharomyces Bayanus* yeast. The barrel fermentation, along with the extended lees contact with occasional stirring, adds nuance and texture to the Pinot Grigio. Fermentation was complete in approximately two weeks. To preserve its freshness and fruitiness, it was held without malolactic fermentation. This wine was lightly fined and bottle unfiltered. It is available in both 375ml and 750ml bottles.

**McKenzie-Mueller** Pinot Grigio is best served chilled. (53-55 degrees)

Food Pairing Suggestions:

This wine can be served as an aperitif or with,

Fresh Crab

Grilled Chicken

Pasta Primavera

Garden Salad