

## 2017 PINOT GRIS

## INVITING. FRUITY. CRISP.



This bright dry white wine showcases tropical fruit aromas and a delicate balance between roundness and acidity. The nose is very expressive of lemon, exotic fruit, ripe pear, and ginger. On the palate it is balanced between soft acidity and ripe fruit texture. This wine pairs well with seafood, especially salmon with fennel, and complements dishes accompanied by light cream sauces.

**REGION:** Black Sage & Golden Mile

Bench

**VINEYARD:** Coyote Bowl & Foundation

HARVEST DATE: October 1, 2017

SOIL TYPE: Gravel & Sand

**CASES: 987** 

**ALCOHOL: 13.9%** 

**CELLAR: 2020** 

FERMENTATION: French Oak &

Stainless Steel