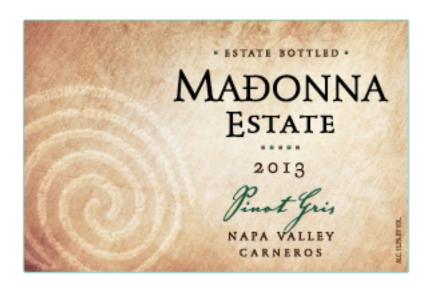
## 2013 PINOT GRIS



## **WINE STATISTICS**

**COMPOSITION:** 100% Pinot Gris, 100% Organically Grown Grapes

APPELLATION: 100% Carneros, Napa Valley

HARVEST DATES: September 25<sup>th</sup>, 26<sup>th</sup>, & 28th

**SUGAR AT HARVEST:** 23.8 degrees Brix

**AGING/COOPERAGE:** 100% stainless steel

**ALCOHOL:** 13.9% by volume

**ACIDITY:** TA = .65g/100 ml; pH = 3.53

**RELEASE DATE:** Spring 2014

## **WINEMAKER'S NOTES**

To create an elegant, Pinot Gris with vibrant fruit flavors, we pick the fruit in the early morning hours, and immediately separate the skins from the juice during pressing. After a multi-day settling process, we then draw off the juice and ferment it in stainless steel tanks at cold temperatures. Our Pinot Gris is an extremely versatile wine. Complex and interesting, it has a clean, crisp finish with wonderful nuances of melon and pear that mingle on the palate. Delightfully fresh and fruity aromas flow into a long, perfectly balanced finish.

## **MADONNA ESTATE**

Owned and operated by the Bartolucci family, the second oldest winemaking family in the Napa Valley, Madonna Estate, utilizes organic farming methods to consistently produce premium quality wines. Certified by CCOF (California Certified Organic Farmers), the Bartolucci's continue the commitment to farm naturally and preserve the wine making traditions of past generations.

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