



TA: 0.62 g/100 mL

PH: 3.19

ALCOHOL: 12.5%

RESIDUAL SUGAR: 1.2 g/100 mL

BLEND: 100% Pinot Grigio from Airport
Vineyard

CASE PRODUCTION:
315

YAKIMA VALLEY

2022 Limited Release Sparkling Pinot Grigio

VINTAGE NOTES

- The 2022 vintage started with an unusually cool and wet spring. Below average temperatures from April to July caused a delay in ripening, resulting in a late harvest.
- Moisture in the ground helped develop beautiful canopies with a nice size crop.
- Although we had to harvest select grapes earlier than expected, the quality of fruit was outstanding. The wines are very promising, showing nice acidity and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

VINEYARD NOTES

- Like France's Champagne, the Yakima Valley enjoys long daylight hours and steady 20–30 degree diurnal temperature swings.
- Grapes from the 2022 Sparkling Pinot Grigio come from Airport Vineyard which is perfectly situated in the heart of the Yakima Valley.
- Early season vineyard walks and picking decisions are necessary for the sparkling wines to select the preferred grapes at a lower brix level.

WINEMAKING NOTES

- 100% stainless steel fermented to preserve the Pinot Grigio's fruit character.
- The juice was cold settled for 24 hours and racked prior to yeast inoculation for primary fermentation.
- The wine is aged sur lie in the bottle for over 3 years to create additional complexity. Once finished it was corked to allow for further aging.

RECOMMENDED FOOD PAIRINGS

- This vintage sparkling wine is a great match with brie crostini, pan fried fish, cracked crab, and pear crisp.

TASTING NOTES

Made by the traditional Champagne method, the 2022 Limited Release Sparkling Pinot Grigio shows fine, streaming bubbles. Fresh fruit meets classic sparkling notes of bread dough, with aromas and flavors of tart cherry, ripe red apple, and a hint of nutty amaretto. – Guy Barnes, Winemaker